



ENVIRONMENTAL HEALTH DIVISION
1845 N. FAIR OAKS AVE., PASADENA, CA 91103 (626) 744-6004
RETAIL FOOD OFFICIAL INSPECTION REPORT

Facility Name CALTECH		Description LEE F. BROWNE DINING HALL		Date 06/10/2026	Score 98
Facility Address 1300 SAN PASQUAL ST PASADENA CA 91106		Time In 10:30AM	Time Out 1:00PM	Inspector Julie Vital	
Owner Name CALIFORNIA INSTITUTE OF TECHNOLOGY		Business BU-25001021		Inspection Type Routine Inspection	
Classification Restaurant		Permit PF-25001201		Rating Pass	
Certified Food Manager Miguel Solorzano	Expiration Date 11/15/2026	Inspection ROUT-26028370		Result Complete	

IN = In compliance MAJ = Major MIN = Minor OUT = Out of compliance CRIT = Critical N/A = Not applicable N/O = Not observed COS = Corrected on site

Inspection Summary			
CRITICAL RISK FACTORS		GOOD RETAIL PRACTICES	
EMPLOYEE HEALTH, HYGIENE & KNOWLEDGE		SUPERVISION AND PERSONAL CLEANLINESS	
1. Demonstration of knowledge; food handler card	IN	25. Person in charge present and performs duties	IN
2. Food manager certification	IN	26. Personal cleanliness and hair restraints	IN
3. Communicable disease reporting and restrictions	IN	GENERAL FOOD SAFETY REQUIREMENTS	
4. No discharge from eyes, nose, and mouth	IN	27. Approved thawing methods used; frozen food	IN
5. Proper eating, tasting, drinking or tobacco use	IN	28. Food separated and protected	IN
PREVENT CONTAMINATION BY HANDS		29. Washing fruits and vegetables	IN
6. Hands clean and properly washed; glove use	IN	30. Toxic substances and cleaning items	IN
7. Handwashing facilities supplied and accessible	IN	FOOD STORAGE, DISPLAY AND SERVICE	
TIME AND TEMPERATURE RELATIONSHIPS		31. Food storage; food storage containers identified	IN
8. Proper hot and cold holding temperatures	IN	32. Consumer self service	IN
9. Time as a public health control (TPHC)	IN	33. Food properly labeled, honestly presented	IN
10. Proper cooling methods	IN	EQUIPMENT, UTENSILS & LINENS	
11. Proper cooking time & temperatures	IN	34. Non-food contact surfaces clean	OUT
12. Proper reheating procedures for hot holding	IN	35. Warewashing (install, maintain, use, test strips)	IN
PROTECT FROM CONTAMINATION		GOOD RETAIL PRACTICES	
13. Returned and reservice of food	IN	36. Equipment, utensils (approved, installed, repair)	IN
14. Food in good condition, safe and unadulterated	IN	37. Equipment, utensils, linens (storage and use)	IN
15. Food contact surfaces clean and sanitized	IN	38. Ventilation and lighting	IN
FOOD FROM APPROVED SOURCES		39. Thermometers provided and accurate	IN
16. Food obtained from approved source	IN	40. Wiping cloths properly used and stored	IN
17. Shellstock tags, condition, display	N/A	PHYSICAL FACILITY	
18. Gulf oyster regulations	N/A	41. Plumbing & backflow devices	IN
ADDITIONAL CRITICAL RISK FACTORS		42. Garbage properly disposed; facilities maintained	IN
19. HACCP, variance, specialized process	N/A	43. Toilet facilities (constructed, supplied, clean)	IN
20. Consumer advisory for raw or undercooked foods	N/A	44. Premises, personal items, vermin-proofing	IN
21. Healthcare and school prohibited food items	N/A	45. Floors, walls, ceilings (built and maintained)	OUT
22. Hot and cold water available	IN	ENFORCEMENT AND COMPLIANCE	
23. Sewage and wastewater properly disposed	IN	46. Signs posted; last inspection report available	IN
24. No rodents, insects, birds, or animals	IN	47. Permit available	IN
		48. Permit suspension	
		49. Conditional pass (reinspection required)	



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Violation Details		
34.	<p>Non-food contact surfaces clean</p> <p>All non-food contact surfaces of utensils and equipment shall be clean. (CHSC 114115(c))</p> <p>Observed dust accumulation on the cooling fans and surrounding areas in the walk in refrigerators. Maintain cooling fan equipment clean. Correct by 6/13/26.</p>	Correct By: 06/13/2026
45.	<p>Floors, walls, ceilings (built and maintained)</p> <p>Walls and ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (CHSC 114143(d), 114266, 114271)</p> <p>Observed debris accumulation on the floor under salad bar area. Maintain floors clean and free of debris. Correct today.</p>	Correct By: 06/10/2026

Measured Observations				
Item	Location	Measurement	Type	Comments
warm water	hand washing station in main kitchen	100	°F	
salmon	cooler under cookline wok area	41	°F	
salmon	refrigerator in wok area	39	°F	
orange chicken	self service area	137	°F	
pork	walk in refrigerator	39	°F	
Final Rinse Temperature	high temp warewash machine	160	°F	

Overall Comments

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The purpose for todays visit is to conduct a follow up inspection following a Conditional Pass. At the time of the visit observed the following corrections:

1. Proper hand washing procedures followed by employees
2. Potentially hazardous foods held at proper temperatures.
3. Food contact surfaces clean and sanitized.
4. Freezer top equipment cleaned and repaired.
5. High temp dish machine in proper working order.
6. Cooking equipment properly stored within the hood coverage.
7. Unused equipment removed, and back up equipment properly stored away.
8. Insulation surrounding pipes repaired in the basement dry food storage area.
9. Open dry food properly stored in containers.
10. Hood system clean
11. Garbage containers lids closed shut
12. Outdoor grease collection container maintained, and surrounding areas maintained.
13. Employee personal belongings not stored in the kitchen, and lockers made available to employees to store their personal belongings.
14. Floors clean and free of debris in kitchen and under equipment.
15. Observed no animals in the facility and no evidence of pest or vermin. Facility is reminded that only service-animals may be allowed in customer service area or in areas the public are allowed to enter.


Facility is instructed to provide a copy of their most recent pest control service report by 6/11/26. The contents of this report has been reviewed with the person in charge, Miguel Soloranzo. A copy of this report has been emailed to masolorz@caltech.edu and reyes@caltech.edu

Signatures

Signing for the receipt of the above report is not an admission of the facts of the violations set forth therein.



Received by:
Miguel Soloranzo, person in charge



Julie Vital,
Environmental Health Specialist
(626) 744-6351
jvital@cityofpasadena.net



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Failure to correct violations by the next inspection date may result in additional fees.

Donating food is easy! Consider donating excess food to a local food bank, pantry, or soup kitchen. As a good faith donor, you are protected from civil and criminal liability if the food later causes harm to a recipient, unless the injury is a direct result of your gross negligence or intentional misconduct in the preparation or handling of the donated food. See section 114434 of the California Health and Safety Code. For more information contact your inspector.