



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

Facility Name <b>CALTECH</b>		Description <b>LEE F. BROWNE DINING HALL</b>		Date <b>05/27/2026</b>	Score <b>84</b>
Facility Address <b>1300 SAN PASQUAL ST PASADENA CA 91106</b>		Time In <b>11:00AM</b>	Time Out <b>1:00PM</b>	Inspector <b>Julie Vital</b>	
Owner Name <b>CALIFORNIA INSTITUTE OF TECHNOLOGY</b>		Business <b>BU-25001021</b>		Inspection Type <b>Routine Inspection</b>	
Classification <b>Restaurant</b>		Permit <b>PF-25001201</b>		Rating <b>Conditional Pass</b>	
Certified Food Manager <b>Miguel Solorzano</b>	Expiration Date <b>11/15/2026</b>	Inspection <b>ROUT-26006731</b>		Result <b>Reinspection Required</b>	

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	MIN	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	MIN	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)	OUT
PROTECT FROM CONTAMINATION		GOOD RETAIL PRACTICES	
13. Returned and reservice of food	IN	36. Equipment, utensils (approved, installed, repair)	OUT
14. Food in good condition, safe and unadulterated	IN	37. Equipment, utensils, linens (storage and use)	OUT
15. Food contact surfaces clean and sanitized	MIN	38. Ventilation and lighting	OUT
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	OUT
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	OUT
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	MIN	47. Permit available	IN
		48. Permit suspension	
		49. Conditional pass (reinspection required)	



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**Violation Details**

<b>6.</b>	<b>Hands clean and properly washed; glove use</b>	<b>MIN</b>	<b>Correct By: 05/28/2026</b>
<p>Employees are required to wash their hands 1) before beginning work, 2) before handling food, equipment, or utensils, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from working with raw to ready-to-eat foods, 5) after touching body parts, 6) after using the toilet room, and 7) any time contamination may occur.</p> <p>Food employees shall minimize bare hand contact with ready-to-eat food and shall use suitable utensils, gloves, or dispensing equipment. Food employees shall keep their fingernails clean. Gloves shall be worn if a food employee has artificial nails, nail polish, rings, or orthopedic support devices. (CHSC 113952, 113953.3, 113953.4, 113961, 113968, 113973)</p> <p>1. Observed dry hand washing stations in the bakery, sandwich station/pizza station, and coffee counter during active food preparation.</p> <p>2. Observed several employees enter kitchen areas handling food, clean equipment, and put on gloves without washing their hands first.</p> <p>Hand washing violations noted in previous inspections on 6/26/24 and 4/27/2023. Provide frequent hand washing training to employees. Ensure employees wash their hands during all of the following instances:</p> <p>Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.</p> <ul style="list-style-type: none"> <li>- After touching bare human body parts other than clean hands and clean, exposed portions of arms.</li> <li>- After using the toilet room.</li> <li>- After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.</li> <li>- After handling soiled equipment or utensils.</li> <li>- During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.</li> <li>- When switching between working with raw food and working with ready-to-eat food.</li> <li>- Before donning gloves for working with food.</li> <li>- Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.</li> <li>- After handling money.</li> <li>- After engaging in other activities that contaminate the hands.</li> </ul> <p>Employees shall wash their hands at the hand washing stations only with cleanser (soap) and warm water (minimum 100F) by vigorously rubbing together the surfaces of their lathered hands and arms for at least 10 to 15 seconds and thoroughly rinsing with clean running water followed by drying of cleaned hands and that portion, if any, of their arms exposed. Employees shall pay particular attention to the areas underneath the fingernails and between the fingers.</p>			
<b>8.</b>	<b>Proper hot and cold holding temperatures</b>	<b>MIN</b>	<b>Correct By: 05/28/2026</b>



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Potentially hazardous foods (PHF) shall be held at or below 41°F/45°F or at or above 135°F. (CHSC 113996, 113998, 114037, 114343)

Observed salmon holding at 85F degree, and back up batch of salmon holding between 80-90F degrees. Person in charge states items were placed in refrigerator 30 mins ago.

Ensure potentially hazardous foods are properly cooled throughout from 135F degree to 70F degrees within 2 hours. then 70F degrees to 41F degrees or below within 4 hours. Use any of the following methods to rapidly cool foods:

- Placing the food in shallow pans.
- Separating the food into smaller or thinner portions.
- Using rapid cooling equipment.
- Using containers that facilitate heat transfer.
- Adding ice as an ingredient.
- Using ice paddles.
- Inserting appropriately designed containers in an ice bath and stirring frequently.

When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be arranged in the equipment to provide maximum heat transfer through the container walls, loosely covered, or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food.

<b>15.</b>	<b>Food contact surfaces clean and sanitized</b>	<b>MIN</b>	<b>Repeat Violation</b>	<b>Correct By: 05/28/2026</b>
<p>Food contact surfaces of utensils and equipment shall be clean and sanitized. (CHSC 113984(e), 114097, 114099)</p> <p>1. Observed employees wiping knife and pizza peel with paper towels. Ensure food contact surfaces are wiped with cloth from sanitizer bucket. Correct today.</p> <p>2. Observed employees using wiping cloths for multiple uses; handling equipment, wiping hands, and wiping surfaces. Discontinue this practice. Wiping cloths shall be used for wiping surfaces only. Wiping cloths shall be stored in between use with an approved sanitizer concentration (100ppm Chlorine or 200ppm Quaternary Ammonium). Facility instructed to use oven mitts or pot holders to handle hot equipment. Correct immediately.</p> <p>3. Observed grime accumulation inside the ice machine. This is a repeat violation noted in a previous inspection on 6/26/24. Maintain ice machine clean and sanitized.</p> <p>4. Observed ice scoops stored directly on ice machine. Ensure to maintain ice scoops in a clean and sanitized container. Correct today.</p>				
<b>24.</b>	<b>No rodents, insects, birds, or animals</b>	<b>MIN</b>		<b>Correct By: 05/28/2026</b>



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The food facility shall be kept free of insects, birds, animals, and vermin (rats, mice, cockroaches, flies). (CHSC 114259, 114259.1, 114259.4, 114259.5)

1. Observed 3 rodent droppings in the NW corner for the scullery room, under the water softening equipment, and 1 nymph German cockroach in the basement dry storage room. No other evidence of pest or vermin activity observed. Remove rodent droppings and cockroach from the facility. Ensure to maintain regular pest control services as often as needed. Seal any gaps larger than 1/4 inch to prevent entry and harborage of pest and vermin. Maintain doors closed at all times. During deliveries door may be propped open with air curtain on. Do not maintain doors propped open if there are no deliveries. Correct immediately.

2. Complaint states that General Manager allows their non-service animal in the facilities and requests employees to walk their dog. General Manager informed that non-Service Animals are not permitted in the facility. General Manager states that their dog provides emotional support. An emotional support animal is not a service animal. Education on Service Animals were provided and information material as well.

As mentioned, Animals are prohibited from food facilities with the exception of service animals. To determine if a dog is a service animal you must ask all 2 questions: ( 1. Is the dog a service animal? 2. What task or work has the animal been trained to perform?) You may not ask what the disability is or ask the handler to demonstrate the service animal's task, or request any documentation proving that the animal is trained/certified. An emotional support pet is not a service-animal. The service-animals must be under the control of the handler at all times. Ensure to provide adequate training to employees on service animals and what questions to ask to determine if an animal is a service animal. Correct immediately.

<b>34.</b>	<b>Non-food contact surfaces clean</b>	<b>Correct By: 05/28/2026</b>
	All non-food contact surfaces of utensils and equipment shall be clean. (CHSC 114115(c))	
	1. Observed accumulation of dust and mold-like substance on the cooling fans and surrounding areas in walk in refrigerators. Maintain cooling fans and surrounding parts of the fans clean. Correct immediately.	
	2. Observed food and grime accumulation on gaps surrounding the counter top freezer in the wok area. Remove food debris, and clean and sanitize gaps along the counter top freezer. Once clean provide a seal in the gaps. Correct immediately.	
	3. Observed debris and grease accumulation on counter in the cookline (back large kitchen). Maintain cookline counters clean. Correct immediately.	
<b>35.</b>	<b>Warewashing (install, maintain, use, test strips)</b>	<b>Repeat Violation Correct By: 05/28/2026</b>
	Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (CHSC 114067(f-g), 114099, 114099.3, 114099.5, 114101, 114101.1, 114101.2, 114103, 114107, 114125)	
	Observed high temp dish machine reach 153F degrees. This is a repeat violation noted in the previous inspection 5/28/25 and 6/26/24. Repair dish machine to reach approved surface temperature of at least 160F degrees. Facility instructed to properly wash, rinse, and sanitize food equipment/utensils at the 3 compartment sink. Correct immediately.	
<b>36.</b>	<b>Equipment, utensils (approved, installed, repair)</b>	<b>Correct By: 05/28/2026</b>



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Utensils and equipment shall be fully operative and in good repair. All utensils and equipment shall be approved, installed properly, and meet applicable standards. (CHSC 114130, 114132)

1. Observed stove top burners without NSF/ANSI emblem. Ensure food equipment is for commercial use only and NSF/ANSI approved. Correct immediately.
2. Observed stove top burners placed outside of the hood system. Ensure all cooking equipment are properly positioned under the hood system. Correct immediately.
3. Observed unused equipment in the scullery room, in the basement, and reach in cooler. All equipment shall be approved, and used for its intended purpose. Inoperable equipment shall be repaired, replaced, or remove. Remove all unused equipment. Correct immediately.
4. Observed deteriorating insulation surrounding pipes in the dry food storage room in the basement. Ensure pipe coverings are properly repaired. Correct immediately.
5. Observed deteriorating gasket to the doors of the walk in refrigerator and freezer located outside of the facility. Repair/replace gaskets. Correct immediately.
6. Observed equipment in the wok area with missing lid, and trays used as a cover. Discontinue this practice. Repair and replace lids appropriate to the equipment. Correct immediately.

**37. Equipment, utensils, linens (storage and use)**

**Correct By: 05/28/2026**

Clean linen and soiled linen shall be properly stored. Non-food items shall be stored and displayed separate from food and food-contact surfaces. Utensils and equipment shall be handled and stored to be protected from contamination. (CHSC 114074, 114178, 114172, 114081, 114185, 114119)

1. Observed plastic measuring up stored in container of rice. Discontinue storing plastic cups, measuring cups, or bowls in dry food containers. Scoops with handle (preferably metal scoop) may be stored in dry food containers, ensure handle is maintained up and away from direct contact with food. COS.
2. Observed open bags of rice and beans in the basement dry food storage room. This is a repeat violation noted in the previous inspection on 7/2/24. Ensure bags of dry food are stored in sealed containers after opening. Correct today.

**38. Ventilation and lighting**

**Correct By: 05/28/2026**



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Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and shall be approved by the local building department. Canopy-type hoods shall extend 6 inches beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes.

Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (CHSC 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

Observed grease accumulation on filters and surrounding parts of the hood system in the large back kitchen. Maintain filters and hood system cleaned and services as often as needed. Correct immediately.

**42. Garbage properly disposed; facilities maintained** **Correct By: 05/28/2026**

All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. Waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises shall be kept clean and free of litter and rubbish. (CHSC 114244, 114245)

1. Observed black garbage containers with lids not shut. Ensure to maintain lids closed on garbage containers. Correct immediately.
2. Observed heavy grease accumulation on grease collection container next to garbage containers, and an accumulation of grease on surrounding areas like wall and floor. Ensure grease is collected as often as needed. maintain surrounding areas of grease collection container, walls, and floors clean to prevent attraction of pest and vermin. Correct immediately.

**44. Premises, personal items, vermin-proofing** **Correct By: 05/28/2026**

The premises of each food facility shall be kept clean and free of litter and rubbish. Non-food items shall be stored and displayed separate from food and food-contact surfaces. The facility shall be kept vermin proof. No sleeping accommodations shall be in a room where food is prepared, stored or sold. (CHSC 114067(j), 114123, 114143, 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259.3, 114285, 114286)

Observed employee backpack on cookline counter, employee purse in equipment drawer, jackets and aprons on dry food storage racks, employee beverage and jacket on rack where kitchen equipment is stored. Discontinue storing personal belongings on kitchen equipment and food racks. Employees must store personal belongings in lockers or designated employee area away from food and food equipment. Correct today.

**45. Floors, walls, ceilings (built and maintained)** **Correct By: 05/28/2026**

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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)

Observed an an accumulation of food debris on the floor in the salad bar area, in the walk in refrigerators, in the special meal kitchen under the cookline, under equipment in the scullery room, rice and bean accumulation along floor/walls in the basement dry food storage room, grease accumulation on the floor under the cookline equipment.

Ensure to remove food from the floor, and maintain floors clean to prevent the attraction of pest and vermin. Correct immediately.

#### Measured Observations

Item	Location	Measurement	Type	Comments
warm water	hand washing station near sandwich station	100	°F	
hot water	3 compartment sink	120	°F	
sanitizer	3 compartment sink	200	ppm	Quaternary Ammonium
pork	walk in refrigerator	40	°F	
shrimp	prep table	45	°F	less than 1 hour
turkey slices	prep table	41	°F	
cooled chicken	reach in cooler		°F	

#### Overall Comments

The purpose for today's visit is to conduct a routine inspection. Facility provided the following guidance on non-violation items:

1. Provide color coated tongs at burger station for raw chicken, raw beef, cooked meats, and ready to eat items like produce in order to prevent possible cross-contamination.

2. Walk In refrigerator and freezer located outside of the facility shall be used for food deliveries only. Prepared foods shall not be stored in the out door refrigerators/freezers.

The inspection resulted in a Conditional Pass. A follow up inspection will be conducted on or before 6/15/26. The facility must score a 95 or above, and have no major violations at the time of the visit. The contents of this report has been reviewed with the person in charge, Miguel Solorzano. A copy of this report has been emailed to masolorz@caltech.edu and reyes@caltech.edu

Note: This report was revised on 6/1/26 to correct a scoring error. A new Conditional Pass placard was posted at the facility on 6/1/26 with the correct score of 84. This updated inspection report was emailed to operator Miguel Solorzano and Jaime Reyes on 6/1/26 and supersedes the inspection report sent previously.



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**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 Solorzano, person in charge

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

**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.