



**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>02/03/2026</b>	Score <b>96</b>
Facility Address <b>1300 SAN PASQUAL ST PASADENA CA 91106</b>		Time In <b>9:00AM</b>	Time Out <b>10:00AM</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>Pass</b>	
Certified Food Manager <b>Miguel Solorzano</b>	Expiration Date <b>11/15/2026</b>	Inspection <b>ROUT-25068415</b>		Result <b>Complete</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	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	MIN	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	OUT
21. Healthcare and school prohibited food items	N/A	45. Floors, walls, ceilings (built and maintained)	IN
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)	



**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>02/03/2026</b>	Score <b>96</b>
Facility Address <b>1300 SAN PASQUAL ST PASADENA CA 91106</b>		Time In <b>9:00AM</b>	Time Out <b>10:00AM</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>Pass</b>	
Certified Food Manager <b>Miguel Solorzano</b>	Expiration Date <b>11/15/2026</b>	Inspection <b>ROUT-25068415</b>		Result <b>Complete</b>	

Violation Details		
<b>14.</b>	<b>Food in good condition, safe and unadulterated</b>  Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (CHSC 113967, 113976, 113980, 113988, 113990, 114035, 114254, 114254.3)  Observed meat over flowing in the prep table in the ramen food service area. Observed tongs handle in direct contact with food, and temperature holding at 50F degrees.  Discontinue storing food above the rim of the container. Maintain cold holding food at 41F degrees or below. Ensure utensils are stored with handle kept up and away from direct contact with food. COS.	<b>MIN</b>  <b>Correct By: 02/03/2026</b>
<b>34.</b>	<b>Non-food contact surfaces clean</b>  All non-food contact surfaces of utensils and equipment shall be clean. (CHSC 114115(c))  1. Observed grime accumulation inside the ice machine. Maintain ice machine clean and sanitized. Correct immediately.  2. Observed grease accumulation on filters of the hood system, and gapping in the filters. Maintain filters clean and ensure there are no gaps between filters. Correct immediately.	<b>Correct By: 02/03/2026</b>
<b>44.</b>	<b>Premises, personal items, vermin-proofing</b>  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 door way propped open in the ware washing room and air curtain not on. This is a repeat violation noted in the last inspection on 5/28/25. Ensure air curtain is operating when over door is raised. COS.	<b>Repeat Violation</b>  <b>Correct By: 02/03/2026</b>

Measured Observations				
Item	Location	Measurement	Type	Comments
warm water	hand washing station in prep kitchen	100	°F	
hot water	3 compartment sink	122	°F	
sanitizer	3 compartment sink	200	ppm	Quaternary Ammonium
raw chicken	walk in refrigerator	40	°F	
chicken	prep table	41	°F	
shrimp	prep table	40	°F	
			°F	



**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>02/03/2026</b>	Score <b>96</b>
Facility Address <b>1300 SAN PASQUAL ST PASADENA CA 91106</b>		Time In <b>9:00AM</b>	Time Out <b>10:00AM</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>Pass</b>	
Certified Food Manager <b>Miguel Solorzano</b>	Expiration Date <b>11/15/2026</b>	Inspection <b>ROUT-25068415</b>		Result <b>Complete</b>	



**Overall Comments**

The purpose for today's visit is to conduct a routine inspection. Facility has an outdoor refrigeration and freezer unit. Facility is instructed to use units to store food deliveries. Food prepared in kitchen facility may not be transported to outdoor refrigeration and freezer units.

The contents of this report have 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

**Signatures**

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

 <hr/> <p>Received by: Miguel Solorzano, person in charge</p>	 <hr/> <p>Julie Vital, Environmental Health Specialist (626) 744-6351 jvital@cityofpasadena.net</p>
---	---

**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.



**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>02/03/2026</b>	Score <b>96</b>
Facility Address <b>1300 SAN PASQUAL ST PASADENA CA 91106</b>		Time In <b>9:00AM</b>	Time Out <b>10:00AM</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>Pass</b>	
Certified Food Manager <b>Miguel Solorzano</b>	Expiration Date <b>11/15/2026</b>	Inspection <b>ROUT-25068415</b>		Result <b>Complete</b>	