



**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>BECHTEL</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>11:00AM</b>	Time Out <b>12:00PM</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-25001200</b>		Rating <b>Pass</b>	
Certified Food Manager <b>Miguel Solorzano</b>	Expiration Date <b>11/15/2026</b>	Inspection <b>ROUT-25068418</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	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	IN
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)	IN
22. Hot and cold water available	MIN	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>BECHTEL</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>11:00AM</b>	Time Out <b>12:00PM</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-25001200</b>		Rating <b>Pass</b>	
Certified Food Manager <b>Miguel Solorzano</b>	Expiration Date <b>11/15/2026</b>	Inspection <b>ROUT-25068418</b>		Result <b>Complete</b>	

Violation Details		
<b>8.</b>	<b>Proper hot and cold holding temperatures</b> 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 1 refrigeration unit holding between 50-60F degrees. Ensure equipment is in proper working order and holding cold potentially hazardous foods at 41F degrees or below. Correct immediately.	<b>MIN</b>  <b>Correct By: 02/03/2026</b>
<b>22.</b>	<b>Hot and cold water available</b> An adequate, protected, pressurized, potable supply of hot water (120°F) and cold water shall be provided at all times. (CHSC 113953(c), 114099.2(b))  Observed 2 hand washing stations with warm water holding at 70F degrees, and 1 hand washing station with no water. Ensure hand washing stations are in proper working order and providing warm water at a minimum of 100F degrees. Correct immediately.	<b>MIN</b>  <b>Correct By: 02/03/2026</b>

Measured Observations				
Item	Location	Measurement	Type	Comments
<b>warm water</b>	<b>hand washing station</b>	<b>100</b>	<b>°F</b>	
<b>hot water</b>	<b>3 compartment sink</b>	<b>131</b>	<b>°F</b>	
<b>yogurt</b>	<b>refrigerator</b>	<b>40</b>	<b>°F</b>	
			<b>°F</b>	

Overall Comments
The purpose for todays visit is to conduct a routine inspection. 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.
<div style="display: flex; justify-content: space-between;"> <div style="width: 45%;">   <hr/>           Received by:            Miguel Soloranzo, person in charge         </div> <div style="width: 45%;">   <hr/>           Julie Vital,            Environmental Health Specialist            (626) 744-6351            jvital@cityofpasadena.net         </div> </div>



**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>BECHTEL</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>11:00AM</b>	Time Out <b>12:00PM</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-25001200</b>		Rating <b>Pass</b>	
Certified Food Manager <b>Miguel Solorzano</b>	Expiration Date <b>11/15/2026</b>	Inspection <b>ROUT-25068418</b>		Result <b>Complete</b>	

**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>BECHTEL</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>11:00AM</b>	Time Out <b>12:00PM</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-25001200</b>		Rating <b>Pass</b>	
Certified Food Manager <b>Miguel Solorzano</b>	Expiration Date <b>11/15/2026</b>	Inspection <b>ROUT-25068418</b>		Result <b>Complete</b>	