



# CALIFORNIA STATE UNIVERSITY, FULLERTON

Division of Administration & Finance

Capital Programs & Facilities Management, Environmental Health & Safety

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## RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME <b>Baja Fresh Express</b>		OPERATOR <b>CSU Fullerton Auxiliary Services</b>	Permit No. <b>18-10</b>
FACILITY LOCATION <b>800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831</b>			INSPECTOR <b>Justine Baldacci</b>
FOOD MANAGER / CERTIFICATE EXPIRATION DATE <b>Rene Borrromeo, 6/8/2021</b>		PERSON IN CHARGE / TITLE <b>Christina Martinez / Manager</b>	
INSPECTION DATE <b>07/24/2018</b>	INSPECTION TYPE <b>Routine</b>	RE-INSPECTION Date <b>11/24/2018</b>	INSPECTION RESULTS <b>Pass</b>

Based on an inspection this day, the compliance status (IN, MAJ, MIN, OUT, N/A, N/O, COS) has been identified below. Violations noted as MAJ, MIN or OUT must be corrected. Failure to correct the listed violation(s) prior to the designated compliance date may necessitate a reinspection at an additional fee. See the following page(s) for the applicable code sections and the general requirements that correspond to the violation(s) noted below.

IN = In Compliance N/A = Not Applicable N/O = Not Observed MAJ = Major MIN = Minor OUT = Out of Compliance COS = Corrected on Site

### Critical Risk Factors

IN	MAJ	MIN	N/A	N/O	Violation	COS
<b>EMPLOYEE KNOWLEDGE</b>						
•					1. Demonstration of knowledge, food safety certification	
<b>EMPLOYEE HEALTH AND HYGENIC PRACTICES</b>						
•					2. Communicable diseases: reporting, restrictions, and exclusions	
•					3. No discharge from eyes, nose, or mouth	
•					4. Proper eating, tasting, drinking or tobacco use	
<b>CONTAMINATION BY HANDS</b>						
•					5. Hands clean and properly washed, gloves used properly	
•					6. Adequate hand washing facilities supplied and accessible.	
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						
	•				7A. Proper hot holding temperatures.	•
•					7B. Proper cold holding temperatures.	
•					8. Times as a public health control; procedures and records	
			•		9. Proper cooling methods	
				•	10. Proper Cooking time and temperature	
•					11. Proper reheating procedures for hot holding	•
<b>PROTECTION FROM CONTAMINATION</b>						
•					12. Return and re-service of food	
•					13. Food in good condition, safe, and unadulterated	
<b>PROTECTION FROM CONTAMINATION</b>						
•					14. Food contact surfaces clean and sanitized	
			•		14A. Sanitizer type is Chlorine	
•					14B. Sanitizer type is Quaternary Ammonium	
			•		14C. Sanitizer type is Iodine	
			•		14D. Sanitizer type is Hot Water	
<b>FOOD FROM APPROVED SOURCES</b>						
•					15. Food Obtained from approved source	
			•		16. Compliance with shell stock tags, condition, display	
			•		17. Compliance with Gulf Oyster Regulations	
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
			•		18. Compliance with variance, specialized process and HACCP plan	
<b>CONSUMER ADVISORY</b>						
			•		19. Consumer advisory provided for raw or undercooked foods	
			•		20. Licensed health care facilities/public and private schools: prohibited foods not offered	
<b>WATER/HOT WATER</b>						
•					21. Hot and cold water available	
•					22. Sewage and wastewater properly disposed	
<b>VERMIN</b>						
•					23. No rodents, insects, birds, or animals	

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**Good Retail Practices**

OUT	Violation	COS	OUT	Violation	COS	OUT	Violation	COS
<b>SUPERVISION</b>			<b>EQUIPMENT/UTENSILS/LINENS</b>			<b>PHYSICAL FACILITIES</b>		
	24. Person in charge present and performs duties			33. Nonfood contact surfaces clean			43. Toilet facilities: properly constructed, supplied, cleaned	
	25. Personal cleanliness and hair restraints			34. Ware washing facilities: installed, maintained, used, test strips			44. Premises, personal/cleaning items, vermin proofing	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>				35. Equipment/utensils approved, installed, clean, good repair, capacity		<b>PERMANENT FOOD FACILITIES</b>		
	26. Approved thawing methods used, frozen food			36. Equipment, utensils, and linens: storage and use			45. Floor, walls, and ceilings: built, maintained, and cleaned	
	27. Food separated and protected			37. Vending Machines			46. No unapproved private homes/living or sleeping quarters	
	28. Washing fruits and vegetables			38. Adequate ventilation and lighting, designated areas, use		<b>SIGNS/REQUIREMENTS</b>		
	29. Toxic substances properly identified, stored, used			39. Thermometers provided and accurate			47. Signs posted, last inspection report available, placard posted	
<b>FOOD STORAGE/DISPLAY/SERVICE</b>				40. Wiping cloths: properly used and stored		<b>COMPLIANCE ENFORCEMENT</b>		
	30. Food storage, food storage containers identified		<b>PHYSICAL FACILITIES</b>				48. Plan review	
	31. Consumer self-service			41. Plumbing: proper backflow devices			49. Permits available	
	32. Food properly labeled and honestly presented			42. Garbage and refuse properly disposed of, facilities maintained			50. Impoundment	
							51. Permit Suspension	

**Opening Comments**

**7A. Proper hot holding temperatures.**

Potentially hazardous hot foods shall be held at or above 135°F. (113996, 113998, 114004)

Inspector Comments: Cooked chicken in hot hold unit near handwash sink measured 115F. Staff reported chicken had been cooked on the grill to a temperature of 165F less than one hour prior. Chicken was reheated on the grill to a temperature of at least 165F, and hot hold unit was adjusted to maintain proper temperature. Maintain potentially hazardous foods at 135F or above when held hot.

**11. Proper reheating procedures for hot holding**

Any potentially hazardous foods cooked, cooled, and reheated for hot holding shall be brought to a temperature of 165°F for 15 seconds within 2 hours. (114014, 114016)

Inspector Comments: Black beans in hot hold near the cash register measured 104F. Staff reported black beans were taken out of refrigeration and placed directly into hot hold unit that morning. Management reviewed proper procedures for reheating and use of hot hold equipment with staff. Food taken from refrigeration and placed directly into hot hold was discarded. Reheat potentially hazardous foods which has been cooked, cooled, and subsequently reheated to a temperature of 165F for at least 15 seconds.

It was agreed that a copy of this report will be sent to the email address on file. The person in charge was directed to call this office if the report is not received within two business days. Additional information can be found at [www.ehs.fullerton.edu](http://www.ehs.fullerton.edu)