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.

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

OUT  | Violation | COS
---|---|---
SUPERVISION
24. Person in charge present and performs duties
25. Personal cleanliness and hair restraints

GENERAL FOOD SAFETY REQUIREMENTS
26. Approved thawing methods used, frozen food
27. Food separated and protected
28. Washing fruits and vegetables
29. Toxic substances properly identified, stored, used

FOOD STORAGE/DISPLAY/SERVICE
30. Food storage, food storage containers identified
31. Consumer self-service
32. Food properly labeled and honestly presented

EQUIPMENT/UTENSILS/LINENS
33. Nonfood contact surfaces clean
34. Ware washing facilities: installed, maintained, used, test strips
35. Equipment/utensils approved, installed, clean, good repair, capacity
36. Equipment, utensils, and linens: storage and use
37. Vending Machines
38. Adequate ventilation and lighting, designated areas, use
39. Thermometers provided and accurate
40. Wiping cloths: properly used and stored

PHYSICAL FACILITIES
41. Plumbing: proper backflow devices
42. Garbage and refuse properly disposed of, facilities maintained

PHYSICAL FACILITIES
43. Toilet facilities: properly constructed, supplied, cleaned
44. Premises, personal/cleaning items, vermin proofing
45. Floor, walls, and ceilings: built, maintained, and cleaned
46. No unapproved private homes/living or sleeping quarters
47. Signs posted, last inspection report available, placard posted

Permanent Food Facilities
48. Food contact surfaces clean and sanitized
All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(d), 114094, 114099.1, 114099.4, 114099.6, 114101(b-d), 114109, 114113, 114115(a, b, d), 114117, 114125(b), 114141)
Inspector Comments: Growth previously observed in ice machine; clean and sanitize.

33. Nonfood contact surfaces clean
All nonfood-contact surfaces of utensils and equipment shall be clean. (114115(c))
Inspector Comments: An accumulation of dirt and debris previously observed under and behind equipment and storage racks throughout. Remove accumulation and maintain clean.

36. Equipment, utensils, and linens: storage and use
Utensils, equipment, and linens shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)
Inspector Comments: Shelves observed blocking fire extinguisher near warewashing machine; relocate fire extinguisher or move shelves so fire extinguisher is readily accessible. K-class fire extinguisher observed on floor near Juice It Up freezer; hang fire extinguisher.

Opening Comments
This reinspection was completed to verify the warewashing machine was dispensing sanitizer solution at an appropriate concentration. Warewashing machine was observed to dispense chlorine at a concentration of at least 50 ppm. Discussed with management the need to regularly check and restock warewashing supplies as needed.

14. Food contact surfaces clean and sanitized
All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(d), 114094, 114099.1, 114099.4, 114099.6, 114101(b-d), 114109, 114113, 114115(a, b, d), 114117, 114125(b), 114141)
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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