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

<table>
<thead>
<tr>
<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>
<th>MIN</th>
<th>N/A</th>
<th>N/O</th>
<th>Violation</th>
<th>COS</th>
</tr>
</thead>
</table>

**EMPLOYEE KNOWLEDGE**

- 1. Demonstration of knowledge, food safety certification

**PROTECTION FROM CONTAMINATION**

- 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

**EMPLOYEE HEALTH AND HYGENIC PRACTICES**

- 2. Communicable diseases: reporting, restrictions, and exclusions
- 3. No discharge from eyes, nose, or mouth
- 4. Proper eating, tasting, drinking or tobacco use

**FOOD FROM APPROVED SOURCES**

- 15. Food Obtained from approved source
  - 16. Compliance with shell stock tags, condition, display
  - 17. Compliance with Gulf Oyster Regulations

**CONTAMINATION BY HANDS**

- 5. Hands clean and properly washed, gloves used properly
- 6. Adequate hand washing facilities supplied and accessible.

**TIME AND TEMPERATURE RELATIONSHIPS**

- 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

**CONFORMANCE WITH APPROVED PROCEDURES**

- 18. Compliance with variance, specialized process and HACCP plan

**WATER/HOT WATER**

- 21. Hot and cold water available

**CONSUMER ADVISORY**

- 19. Consumer advisory provided for raw or undercooked foods
- 20. Licensed health care facilities/public and private schools: prohibited foods not offered

**PROTECTION FROM CONTAMINATION**

- 12. Return and re-service of food
- 13. Food in good condition, safe, and unadulterated

**VERMIN**

- 23. No rodents, insects, birds, or animals
### Opening Comments

Inspection conducted prior to facility opening.

Ensure Food Handler cards are accessible at the facility.

#### 45. Floor, walls, and ceilings: built, maintained, and cleaned

Food facility shall be fully enclosed. Walls, floors, and ceilings shall be approved and in good repair. (114143(d), 114266, 114268, 114268.1, 114271, 114272)

Inspector Comments: Provide easily cleanable floor (such as tile, concrete, or similar) under the salad bar food service area.

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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