



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 Juice-It-Up! - Humanities Plaza		OPERATOR Orange Wooden Halo, Inc.		Permit No. 18-20	
FACILITY LOCATION 800 N. State College Blvd., Humanities Lawn, Fullerton, CA 92831				INSPECTOR Justine Baldacci	
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Not Provided			PERSON IN CHARGE / TITLE Jacobe Simonhanks / Supervisor		
INSPECTION DATE 11/13/2018		INSPECTION TYPE Routine	RE-INSPECTION Date 03/13/2019		INSPECTION RESULTS Pass

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
EMPLOYEE KNOWLEDGE						
•					1. Demonstration of knowledge, food safety certification	
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	
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	
PROTECTION FROM CONTAMINATION						
•					12. Return and re-service of food	
•					13. Food in good condition, safe, and unadulterated	
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	
FOOD FROM APPROVED SOURCES						
•					15. Food Obtained from approved source	
			•		16. Compliance with shell stock tags, condition, display	
			•		17. Compliance with Gulf Oyster Regulations	
CONFORMANCE WITH APPROVED PROCEDURES						
			•		18. Compliance with variance, specialized process and HACCP plan	
CONSUMER ADVISORY						
			•		19. Consumer advisory provided for raw or undercooked foods	
			•		20. Licensed health care facilities/public and private schools: prohibited foods not offered	
WATER/HOT WATER						
•					21. Hot and cold water available	
•					22. Sewage and wastewater properly disposed	
VERMIN						
•					23. No rodents, insects, birds, or animals	

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Good Retail Practices

OUT	Violation	COS	OUT	Violation	COS	OUT	Violation	COS
SUPERVISION			EQUIPMENT/UTENSILS/LINENS			PHYSICAL FACILITIES		
	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	
GENERAL FOOD SAFETY REQUIREMENTS				35. Equipment/utensils approved, installed, clean, good repair, capacity		PERMANENT FOOD FACILITIES		
	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		SIGNS/REQUIREMENTS		
	29. Toxic substances properly identified, stored, used			39. Thermometers provided and accurate		•	47. Signs posted, last inspection report available, placard posted	•
FOOD STORAGE/DISPLAY/SERVICE				40. Wiping cloths: properly used and stored		COMPLIANCE ENFORCEMENT		
•	30. Food storage, food storage containers identified		PHYSICAL FACILITIES				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	

30. Food storage, food storage containers identified

Food shall be stored in an approved manner. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))

Inspector Comments: Unlabeled food containers observed; label working containers with the name of the food.

44. Premises, personal/cleaning items, vermin proofing

The premises of the food facility shall be kept clean and vermin-proof; non food items shall be stored and displayed separate from food and food-contact surfaces. (114067(j), 114123, 114143(a, b), 114256, 114256.1, 114256.1, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

Inspector Comments: Milk crate observed being used to store equipment; discontinue use of milk crate and replace with easily cleanable container.

Personal items observed stored among retail food service items on shelf near door. Reorganize shelf so personal items can be stored separate from and below retail food service items.

47. Signs posted, last inspection report available, placard posted

Required signs and permits shall be posted in prominent locations; the last inspection report shall be maintained on site. (113725.1, 113945.1, 113953.5, 113978, 114075, 114276, 114381(e))

Inspector Comments: Most recent inspection seal not posted; current inspection seal posted during inspection.

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