



# 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 Starbucks - SGMH		OPERATOR CSU Fullerton Auxiliary Services		Permit No. 21-25
FACILITY LOCATION 800 N. State College Blvd., SGMH Lobby, Fullerton, CA 92831				INSPECTOR Justine Baldacci
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Joshua Roman-Carelli		PERSON IN CHARGE / TITLE Joshua Roman-Carelli / Manager		
INSPECTION DATE 08/10/2021	INSPECTION TYPE Reinspection	RE-INSPECTION Date 09/30/2021	INSPECTION RESULTS Pass - Reinspection Due	

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>						
<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**

This inspection was conducted prior to reopening for the Fall 2021 term. The facility was not open for business at the time of the inspection. Re-inspection required prior to opening for business.

**6. Adequate hand washing facilities supplied and accessible.**

Handwashing facilities must be provided, maintained with soap and single-use towels or drying device, and remain easily accessible. (113953, 113953.1, 113953.2, 114002.1)

Inspector Comments: Paper towel dispenser at rear hand wash station was empty. Provide paper towels, soap, and warm water at handwash stations.

**7B. Proper cold holding temperatures.**

Potentially hazardous cold foods shall be held at or below 41°F. (113996, 113998, 114037, 114343(a))

Inspector Comments: Ambient air in 'hot bar 2' cold hold unit measured 62F. No PHF were stored in unit at time of inspection. Ensure cold hold units are capable of holding PHF at 41F or below prior to use.

Rear right cold hold unit and 'cold bar 2' cold hold unit were not plugged in at time of inspection. Ensure these units are operating properly and capable of maintaining PHF at temperatures of 41F or below.

**14D. Sanitizer type is Hot Water**

Manual sanitization shall be accomplished by contact with water of at least 171°F for 30 seconds. Automatic sanitization shall achieve a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator. (114099.4, 114099.6)

Inspector Comments: Mechanical ware washing unit not capable of achieving a utensil surface temperature of 160F or above. Adjust or repair unit so it achieves proper temperature.

**21. Hot and cold water available**

An approved, pressurized potable supply of cold and/or hot water shall be provided at all times. (113941, 113953(c), 114099.2(b), 114163, 114189, 114192, 114192.1, 114195)

Inspector Comments: Hot water measured a maximum of 117F at the ware washing sink. Adjust or repair water heater so it provides water measuring 120F or above at the ware washing sink.

**23. No rodents, insects, birds, or animals**

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Each food facility shall be kept free of insects, birds, animals, or vermin (rodents (rats, mice), cockroaches, flies). (114259, 114259.1, 114259.4, 114259.5)

Inspector Comments: One dead cockroach observed on floor below cabinet in front service area. No evidence of active infestation identified. PIC stated pest management company services area monthly. Remove cockroach and clean and sanitize area.

**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 was observed on the floor under equipment. PIC stated floors will be cleaned prior to reopening. Ensure floors are cleaned prior to reopening for business.

**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: Personal item observed stored on floor below shelf in rear storage area. Cleaning products observed stored on electrical equipment in rear storage area. Items were relocated during inspection. Store items in appropriate locations.

Items observed stored near ceiling on upper shelves in rear storage room; reduce storage on upper shelves and maintain at least 18 inches of clear space below the ceiling for fire safety.

**43. Toilet facilities: properly constructed, supplied, cleaned**

Toilet facilities shall be adequate, maintained clean, sanitary, and in good repair. (114250, 114250.1, 114276)

Inspector Comments: Men's and women's restroom sinks not equipped with warm water. Provide warm water at restroom hand wash sinks used by restaurant employees.

**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: Damaged floor tile observed below rear left cold hold unit. Repair or replace damaged floor tile.

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)