



CALIFORNIA STATE UNIVERSITY, FULLERTON

Division of Administration & Finance

Capital Programs & Facilities Management, Environmental Health & Safety

P.O. Box 6806, Fullerton, CA 92834-6806 / T 657-278-7233 / safety@fullerton.edu / ehs.fullerton.edu

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Brief Stop		OPERATOR CSU Fullerton Auxiliary Services		Permit No. 21-06
FACILITY LOCATION 800 N. State College Blvd., Langsdorf Hall, Fullerton, CA 92831				INSPECTOR Justine Baldacci
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Not applicable		PERSON IN CHARGE / TITLE Frank Herrera / Manager		
INSPECTION DATE 08/17/2021	INSPECTION TYPE Routine	RE-INSPECTION Date 08/17/2022	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						
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			PHYSICAL FACILITIES			PERMANENT FOOD FACILITIES		
	26. Approved thawing methods used, frozen food		35. Equipment/utensils approved, installed, clean, good repair, capacity			• 45. Floor, walls, and ceilings: built, maintained, and cleaned		
	27. Food separated and protected		36. Equipment, utensils, and linens: storage and use			46. No unapproved private homes/living or sleeping quarters		
	28. Washing fruits and vegetables		37. Vending Machines			SIGNS/REQUIREMENTS		
	29. Toxic substances properly identified, stored, used		38. Adequate ventilation and lighting, designated areas, use			• 47. Signs posted, last inspection report available, placard posted		
FOOD STORAGE/DISPLAY/SERVICE			PHYSICAL FACILITIES			COMPLIANCE ENFORCEMENT		
	30. Food storage, food storage containers identified		39. Thermometers provided and accurate			48. Plan review		
	31. Consumer self-service		40. Wiping cloths: properly used and stored			49. Permits available		
	32. Food properly labeled and honestly presented		PHYSICAL FACILITIES			50. Impoundment		
			41. Plumbing: proper backflow devices			51. Permit Suspension		
			42. Garbage and refuse properly disposed of, facilities maintained					

Opening Comments

This inspection was conducted at the new Brief Stop location (LH 204, formerly LH Express) as they were preparing to reopen for the Fall 2021 semester. The facility was closed to the public at the time of the inspection. Staff were observed stocking and organizing at the time of the inspection.

Plans for use of space were discussed with the PIC. No remodel work planned at this time; PIC reminded that plan review will be required prior to future remodeling of the space.

7B. Proper cold holding temperatures.

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

Inspector Comments: Single-door cold hold unit near entrance measured 45F ambient air. No PHF were stored in unit at the time of inspection. Adjust or repair unit so it holds PHF at 41F or below.

Staff were restocking cold hold units with beverages at the time of inspection and tall freezer unit was not plugged in at the time of the inspection. Ensure all refrigeration and freezer units are maintaining proper temperatures.

33. Nonfood contact surfaces clean

All nonfood-contact surfaces of utensils and equipment shall be clean. (114115(c))

Inspector Comments: Dust and debris was observed on floor; PIC stated cleaning would be performed prior to reopening.

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: Cove base near entrance observed to be detaching from wall. Repair so that cove base is attached and no gaps remain.

Ceiling tiles observed to be missing from back storage area. Replace missing ceiling tiles.

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: Post permit and inspection seal in conspicuous location prior to reopening.

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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