



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 Gastronome - Main Kitchen		OPERATOR Aramark Services, Inc.		Permit No. 21-14
FACILITY LOCATION 800 N. State College Blvd., Student Housing, Fullerton, CA 92831				INSPECTOR Justine Baldacci
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Jonathan Cheng, 2/2/2024		PERSON IN CHARGE / TITLE Jonathan Cheng / Chef		
INSPECTION DATE 04/07/2022	INSPECTION TYPE Routine	RE-INSPECTION Date 04/14/2022	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
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	

Opening Comments

Inspection terminated prematurely at the suggestion of inspector to allow PIC to address warewashing sanitization violation. Inspection to be completed at a later date.

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: Warewashing machine observed achieving a utensil surface temperature of 151.2F. Adjust or repair unit so mechanical sanitization is accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160F or above.

As a temporary measure, PIC stated manual chemical sanitization will be implemented using contact with a solution of 200 ppm quaternary ammonium for at least one minute. Inspection was terminated prematurely at the suggestion of the inspector to allow PIC to set up manual sanitization equipment.

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