

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		OPERATOR	Permit No.
Fresh Kitchen		CSU Fullerton Auxiliary Services	21-11
FACILITY LOCATION			INSPECTOR
800 N. State College Blvd., TS	SU Food Court, Fullerton, CA 9	92831	Justine Baldacci
FOOD MANAGER / CERTIFICATE EXPIRATION DATE		PERSON IN CHARGE / TITLE	
Edwin Valenzuela, 7/9/2026		Edwin Valenzuela / Manager	
INSPECTION DATE	INSPECTION TYPE	RE-INSPECTION Date	INSPECTION RESULTS
04/12/2022	Routine	08/12/2022	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	IN	MAJ	MIN	N/A	N/O	Violation	cos
					EMPLOYEE KNOWLEDGE						PRC	OTECTION FROM CONTAMINATION	
•					Demonstration of knowledge, food safety certification		•					14. Food contact surfaces clean and sanitized	
		Е	MPI	OY	EE HEALTH AND HYGENIC PRACTICES		•					14A. Sanitizer type is Chlorine	
•					2. Communicable diseases: reporting, restrictions, and exclusions		•					14B. Sanitizer type is Quaternary Ammonium	
•					3. No discharge from eyes, nose, or mouth		•					14C. Sanitizer type is Iodine	
•					4. Proper eating,tasting, drinking or tobacco use		•					14D. Sanitizer type is Hot Water	
!				!	CONTAMINATION BY HANDS	'					FO	OD FROM APPROVED SOURCES	
•					5. Hands clean and properly washed, gloves used properly		•					15. Food Obtained from approved source	
•					Adequate hand washing facilities supplied and		•					16. Compliance with shell stock tags, condition, display	
			TIN	<u>1</u> ΓΛ	accessible.		•					17. Compliance with Gulf Oyster Regulations	
			1111		ND TEMPERATURE RELATIONSHIPS 7A. Proper hot holding temperatures.				CC	NF	ORN	MANCE WITH APPROVED PROCEDURES	
	•				7B. Proper cold holding temperatures.		•					18. Compliance with variance, specialized process and HACCP plan	
			•		Times as a public health control; procedures and records							CONSUMER ADVISORY	
		•			9. Proper cooling methods		•					Consumer advisory provided for raw or undercooked foods	
				•	10. Proper Cooking time and temperature		•					20. Licensed health care facilities/public and private schools: prohibited foods not offered	
				•	11. Proper reheating procedures for hot holding							WATER/HOT WATER	
				PRO	TECTION FROM CONTAMINATION		•					21. Hot and cold water available	
•					12. Return and re-service of food		•					22. Sewage and wastewater properly disposed	
•					13. Food in good condition, safe, and unadulterated							VERMIN	
							•					23. No rodents, insects, birds, or animals	

Page 1 of 3 Printed 4/12/22 2:47 PM

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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	
GE	NERAL FOOD SAFETY REQUIREMEN	ITS		35. Equipment/utensils approved, installed,			PERMANENT FOOD FACILITIES	
	26. Approved thawing methods used, frozen food			clean, good repair, capacity 36. Equipment, utensils, and linens: storage			45. Floor, walls, and ceilings: built, maintained, and cleaned	
	27. Food separated and protected			and use 37. Vending Machines			46. No unapproved private homes/living or sleeping quarters	
	28. Washing fruits and vegetables			38. Adequate ventilation and lighting,			SIGNS/REQUIREMENTS	
	29. Toxic substances properly identified, stored, used		Ě	designated areas, use 39. Thermometers provided and accurate			47. Signs posted, last inspection report available, placard posted	
	FOOD STORAGE/DISPLAY/SERVICE			39. Thermometers provided and accurate			COMPLIANCE ENFORCEMENT	
•	30. Food storage, food storage containers			40. Wiping cloths: properly used and stored			48. Plan review	
	identified			PHYSICAL FACILITIES			49. Permits available	
	31. Consumer self-service			41. Plumbing: proper backflow devices				4
	32. Food properly labeled and honestly presented				\vdash		50. Impoundment	
				42. Garbage and refuse properly disposed of, facilities maintained			51. Permit Suspension	

Opening Comments

Note: Employees who are involved in the preparation, storage, or service of food shall obtain a food handler card within 30 days after the date of hire. Record of the food handler card certification must be kept onsite and available for review during inspection. Ensure newly hired food handler employees submit food handler training cards within 30 days of date of hire.

7B. Proper cold holding temperatures.

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

Inspector Comments: Tuna and chicken in front service line cold hold measured 54F. PIC identified that cold hold unit had not been turned on. All potentially hazardous food in front service line cold hold voluntarily discarded by PIC.

Ensure that potentially hazardous foods are held at 41F or below when held cold.

9. Proper cooling methods

All potentially hazardous foods shall be RAPIDLY cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within two hours using approved methods. (114002, 114002.1)

Inspector Comments: Multiple items in cold hold measured at above 41F in cold hold units; PIC stated they were likely cooling but did not know how long they had been cooling. It is recommended to keep record of when food began cooling process.

All potentially hazardous food shall be rapidly cooled from 135F to 41F within 6 hours, and during this time the decrease in temperature from 135F to 70F shall occur within 2 hours.

Potentially hazardous food shall be cooled within 4 hours to 41F or less if prepared from ingredients at ambient temperature, (such as reconstituted foods and canned tuna) or is received at temperature above 41F.

Potentially hazardous foods must be rapidly cooled using one or more of the following methods:

- Placing the food in shallow pans,
- Separating the food into smaller or thinner portions,
- Using rapid cooling equipment,
- Using containers that facilitate heat transfer,
- Adding ice as an ingredient,
- Using ice paddles,
- Inserting appropriately designed containers in an ice bath and stirring frequently,
- Utilizing other effective means that have been approved by the enforcement agency.

30. Food storage, food storage containers identified

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

Page 2 of 3 Printed 4/12/22 2:47 PM

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Inspector Comments: Unlabeled container of white powder observed at rear prep area. Label working containers as to their contents.

38. Adequate ventilation and lighting, designated areas, use

Adequate lighting and ventilation shall be provided. Exhaust hoods should be approved and maintained. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

Inspector Comments: Light in hood observed to be non-operational. Repair or replace light bulb.

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

Page 3 of 3 Printed 4/12/22 2:47 PM