



# 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 Gastronome - Main Kitchen		OPERATOR Compass Group USA		Permit No. 22-14
FACILITY LOCATION 800 N. State College Blvd., Student Housing, Fullerton, CA 92831				INSPECTOR Justine Baldacci
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Christopher Nielsen, 9/28/2025		PERSON IN CHARGE / TITLE Christopher Nielsen / Executive Chef		
INSPECTION DATE 10/26/2022	INSPECTION TYPE Complaint	RE-INSPECTION Date 11/02/2022	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
<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>						
				•	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	

FACILITY NAME	DATE	Permit No.
Gastronome - Main Kitchen	10/26/2022	22-14
FACILITY LOCATION		
800 N. State College Blvd., Student Housing, Fullerton, CA 92831		

**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 due to a complaint.

**1. Demonstration of knowledge, food safety certification**

All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. There shall be a Food Manager Certificate on the premises for the designated employee that has passed an approved and accredited exam. Food facilities that prepare, handle, or serve non-prepackage food shall ensure that all food handlers have an approved food handler card. (113947, 113947.1-113947.5, 113948)

Inspector Comments: Multiple employees were working as food handlers without completing an approved food handler training course. All employees who are involved in the preparation, storage, or service of food are required to complete an approved food handler training course. Employee training certificates shall be retained on file at the food facility at all times and shall be made available for inspection upon request. PIC stated all employees will complete food handler training over the next week and training certificates will be available for review upon re-inspection.

Daily logs at the automatic warewashing unit show maximum surface temperatures below 160F recorded consistently going back to 9/20/2022 with no corrective action documented. Train employees in food safety as it relates to their assigned job duties.

**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 in women's restroom empty. Refill dispenser. Supply single-use towels in dispenser and soap at handwashing sinks.

**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: Automatic warewash unit initially achieved a maximum surface temperature of 156F during inspection. PIC adjusted unit and a maximum surface temperature of 160F was obtained. Automatic warewash units shall meet manufacturers specifications and achieve a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator. PIC stated employees will monitor automatic warewashing units maximum surface temperature every two hours and maintain logs to ensure temperatures are adequate to sanitize.

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

FACILITY NAME	DATE	Permit No.
Gastronome - Main Kitchen	10/26/2022	22-14
FACILITY LOCATION		
800 N. State College Blvd., Student Housing, Fullerton, CA 92831		

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: Gnats observed in mechanical warewashing room. Food facilities shall be kept free of insects and vermin that are disease carrying or would result in contamination of food contact surfaces, food packaging, utensils, equipment, or adulteration of food.

**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: Cleaning chemicals observed stored on floor next to Convothem. Items observed stored on floor in catering storage room near loading dock. Store items at least six inches above the floor.

**35. Equipment/utensils approved, installed, clean, good repair, capacity**

All utensils and equipment shall be approved, fully operative, and in good repair. (114130, 114130.1, 114130.2, 114130.3, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182)

Inspector Comments: Thermoblast unit not fully operative. Repair equipment.

**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: Employees observed drying cleaned cups with paper towels. All clean equipment and utensils shall be stored in a self-draining manner and allowed to air dry.

Milk crates observed to store food in freezer. Discontinue use of milk crates to store items other than milk and replace with easily cleanable equipment.

**42. Garbage and refuse properly disposed of, facilities maintained**

The premises shall be kept free of waste and must be disposed of appropriately. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

Inspector Comments: Dumpsters in loading docks not covered with lids. Close dumpster lids when not actively in use.

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)