



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 - Exhibition Kitchen | | OPERATOR Compass Group USA | | Permit No. 22-13 |
| 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 10/27/2022 | 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 |
|--|-----|-----|-----|-----|--|-----|
| 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

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.

7B. Proper cold holding temperatures.

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

Inspector Comments: Multiple potentially hazardous foods in cold hold unit #3 measured 60F or above. PIC instructed employees to discard all food stored in this cold hold unit. Repair or adjust unit so potentially hazardous foods are held at 41F or below when held cold.

8. Times as a public health control; procedures and records

When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. (114000)

Inspector Comments: Multiple foods were observed stored in cold hold units marked 'Do Not Use' at temperatures above 41F. PIC stated foods were recently cooked or prepared and were being held in unit for a short duration of time prior to serving. Provide logs or labels for foods being held under TPHC.

Recommended discontinuing use of cold hold units marked 'Do Not Use' or removing 'Do Not Use' sign if equipment is to be used.

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: Gnats observed in facility. 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.

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: Cold hold units not operational. Repair equipment.

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: Non-functional light bulbs observed in cold hold units. PIC stated maintenance request has been submitted. Repair or replace light bulbs.

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