



# 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 ASI Food Pantry		OPERATOR Associated Students Inc.,		Permit No. 22-04
FACILITY LOCATION 800 N. State College Blvd. TSU-107, TSU-113				INSPECTOR Justine Baldacci
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Bernadett Leggis / 5/13/2027		PERSON IN CHARGE / TITLE Bernadett Leggis / Coordinator		
INSPECTION DATE 01/18/2023	INSPECTION TYPE Routine	RE-INSPECTION Date 08/18/2023	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
<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.
ASI Food Pantry	01/18/2023	22-04
FACILITY LOCATION		
800 N. State College Blvd. TSU-107, TSU-113		

**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>			<b>PHYSICAL FACILITIES</b>			<b>PERMANENT FOOD FACILITIES</b>		
	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			<b>SIGNS/REQUIREMENTS</b>		
	29. Toxic substances properly identified, stored, used		38. Adequate ventilation and lighting, designated areas, use			47. Signs posted, last inspection report available, placard posted		
<b>FOOD STORAGE/DISPLAY/SERVICE</b>			<b>PHYSICAL FACILITIES</b>			<b>COMPLIANCE ENFORCEMENT</b>		
	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		<b>PHYSICAL FACILITIES</b>			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 in a new space to be used by the ASI Food Pantry, TSU 113. TSU 113 will be used for dry storage of shelf-stable, commercially pre-packaged food products. No refrigerated foods will be stored in this room; sign posted on refrigerator in room states no ASI Food Pantry storage in refrigerator. ASI Food Pantry had not begun using the room; no food products were stored in the room at the time of inspection.

**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: Soap and paper towel dispensers for handwash sink are on order. Recommend providing a pump container of soap and roll of paper towels until dispensers are received and installed.

**33. Nonfood contact surfaces clean**

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

Inspector Comments: Staff working to replace damaged ceiling tiles during inspection. Recommend performing a final cleaning prior to remove debris dislodged during ceiling tile replacement prior to using room by ASI Food Pantry.

**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: Damaged/peeling ceiling tiles were being replaced during inspection.

Wooden cover temporarily in place to cover hole in floor; permanent metal plate on order and will be installed when received.

Broken cove base tile observed near entrance. Repair or replace broken tile.

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)