



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 Juice-It-Up! - TSU		OPERATOR SL Phuong LLC	Permit No. 22-35
FACILITY LOCATION 800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831			INSPECTOR Justine Baldacci
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Connie So, 7/18/2026		PERSON IN CHARGE / TITLE Sheryn Phuong / Manager	
INSPECTION DATE 03/09/2023	INSPECTION TYPE Routine	RE-INSPECTION Date 07/09/2023	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
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

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: Food manager training certificate was not available for review during inspection. Maintain training certificate onsite and make available when requested.

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: The following potentially hazardous foods were observed held outside of temperature control and no TPHC procedures or records were maintained: cut strawberries (55F), pizza wedges (45F). PIC stated the foods were removed from refrigeration less than four hours ago, and any leftover product would be disposed of within four hours of the time they were removed from refrigeration. No labeling or documentation to support this practice was available onsite.

Serving utensils used to portion out smoothie ingredients were observed stored in a container of standing water countertop. PIC stated container is emptied and the container and utensils are washed every four hours. No labeling or documentation to support this practice was available onsite.

When time only is used as a public health control, proper records and documentation must be maintained. Additional information on using time as a public health control will be provided to PIC.

14B. Sanitizer type is Quaternary Ammonium

Manual sanitization shall be accomplished by contact with 200 ppm quaternary ammonia solution for at least 1 minute. (114099.4, 114099.6)

Inspector Comments: The sanitizing solution in the bucket below the blenders and in the three-compartment sink measured less than 200 ppm. Sanitizer test strips onsite were observed to be unopened. PIC advised to use sanitizer test strips to measure sanitizing solution regularly and replace when the concentration is less than 200 ppm.

Manual sanitation shall be accomplished by contact with 200 ppm quaternary ammonia solution for at least 1 minute.

30. Food storage, food storage containers identified

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Food shall be stored in an approved manner. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))
 Inspector Comments: Unlabeled containers of honey and syrups were observed during the inspection. Working containers holding food or food ingredients shall be identified with the common name of the food.

44. Premises, personal/cleaning items, vermin proofing

The premises of the food facility shall be kept clean and vermin-proof; non food items shall be stored and displayed separate from food and food-contact surfaces. (114067(j), 114123, 114143(a, b), 114256, 114256.1, 114256.1, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

Inspector Comments: Mops observed sitting in the janitorial sink. Mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

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