



# 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. 23-18
FACILITY LOCATION 800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831			INSPECTOR Karen Vu
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Connie So, 7/18/2026		PERSON IN CHARGE / TITLE Sheryn Phuong / Employee	
INSPECTION DATE 07/18/2023	INSPECTION TYPE Routine	RE-INSPECTION Date 11/18/2023	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>						
<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	

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**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**

NOTE: Observed a preparation table with wheels placed in front of the mop sink that is not accessible. Per employee, they have been filling the mop bucket with the water from the 3-compartment sink. Discontinue this procedure and use the mop sink as intended.

**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: 1. Observed no food manager's certificate on site. Ensure that a copy of the food manager's certificate is current and available on site for review. (Repeat violation)

2. Observed no food handlers cards available for review on site. Ensure that all food handlers cards for all employees handling food and food utensils are current and stored on site for review.

**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: Observed no paper towels in the dispenser at the handwashing sink. Provide paper towels in the dispenser at the handwashing sink at all times to ensure proper handwashing.

**14. Food contact surfaces clean and sanitized**

All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(d), 114094, 114099.1, 114099.4, 114099.6, 114101(b-d), 114105, 114109, 114111, 114113, 114115(a, b, d), 114117, 114125(b), 114141)

Inspector Comments: Observed black debris inside the ice maker. Remove, clean, and sanitize the inside of the ice maker as needed.

**26. Approved thawing methods used, frozen food**

All food shall be thawed under refrigeration, completely submerged under cold running water, in a microwave oven, or during the cooking process. (114018, 114020)

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Inspector Comments: Observed a 30lb open box from frozen strawberries thawing on a stool in the food preparation area. Ensure to use proper thawing methods to thaw any food products. The employee placed the box of strawberries in the refrigerator. Corrected on site.

**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: 1. Observed several personal food items stored on different shelves in the single door refrigerator. Provide a designated area in the refrigerator for personal items. Corrected on site.

2. Observed the scoop handle touching the food products in the container of almonds and in the container of dried shredded coconuts. Ensure that all scoop handles are stored in an upright position to prevent possible contamination. Corrected on site.

3. Observed two (2) large containers of granola stored under the handwashing sink. Relocate the containers of granola to a designated food storage area away from possible contamination. Corrected on site.

4. Observed open containers without a lid on the containers of almonds, granolas, whey protein, and ice bin. Ensure to provide a lid on all containers of food when not actively in use to prevent possible contamination. Corrected on site except for the ice bin.

**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: 1. Observed tape wrapped around the juice syrup gun. Replace or repair the juice syrup gun as needed.

2. Observed several blenders and containers stored above the 2 door freezer and the ice maker. Relocate the blenders and containers to a designated food storage area.

3. Observed torn gaskets in the under counter 2-door refrigerator and the under counter 1-door refrigerator. Replace or repair as needed.

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)