



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 Aloha Java | | OPERATOR Connie So | | Permit No. 23-02 |
| FACILITY LOCATION 800 N. State College Blvd., GH Plaza, Fullerton, CA 92831 | | | INSPECTOR Karen Vu | |
| FOOD MANAGER / CERTIFICATE EXPIRATION DATE Connie So, 7/18/2026 | | PERSON IN CHARGE / TITLE Connie So / Owner | | |
| INSPECTION DATE 08/14/2023 | INSPECTION TYPE Routine | RE-INSPECTION Date 12/14/2023 | 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

NOTES:

This facility is currently working with Environmental Health and Safety to upgrade their facility to meet current California Retail Food Code.

1. Observed Plexiglas cabinets used to store pastries. The Plexiglas cabinets are not ANSI certified for sanitation. Upon disrepair, the facility shall replace the cabinets with an approved unit. Do not purchase any unit until it has been approved by Environmental Health and Safety.
2. Observed a 3-compartment sink with 1 integral drain board. Upon renovations, the facility shall replace the 3-compartment sink with an approved 3-compartment sink with dual integral drain boards.
3. Observed a True merchandiser refrigerator to store open milk cartons and cream cheese. Upon disrepair, the facility shall replace the refrigerator with a refrigerator that is designed to hold open potentially hazardous food.
4. Further discussion shall be conducted to address the equipment that is stored in the expanded area outside of the facility.

13. Food in good condition, safe, and unadulterated

Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114041, 114094.5, 114254.3)

Inspector Comments: Observed black debris inside the ice machine around the flexible hoses. Remove the black debris and clean and sanitize the ice machine as needed.

27. Food separated and protected

All food shall be separated and protected from contamination. (113980, 113984, 113986, 114060, 114067, 114077, 114073, 114143)

Inspector Comments: Observed a scoop with the handle touching the cocoa powder. Ensure that all scoops are stored with the handle in an upright position to prevent possible contamination. Corrected on site.

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)

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Inspector Comments: 1. Observed sheets of cardboard used as shelving/dividers for containers of chocolate syrups. Discontinue using the sheet of cardboard. If the facility wants to provide shelving, the facility shall use approvable material that are smooth, durable, washable, and easily cleanable.

2. Observed a dry wiping cloth used to line the chemical bottles under the 3-compartment sink. Discontinue this process. Provide an approved mat to place the chemical bottles on top of it.

3. Observed unsealed wood used to lift and hold a pastry cabinet in place. Remove all unsealed wood.

4. Observed one Plexiglas cabinet used to display pastries that is partially melted. The unit is stored above the toaster. Replace the Plexiglas cabinet with a case that is ANSI certified for sanitation. The facility shall provide an alternative location or method display the pastries.

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