



# 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 Titan Express		OPERATOR CSU Fullerton Auxiliary Services	Permit No. 23-31
FACILITY LOCATION 800 N. State College Blvd., Titan Bookstore, Fullerton, CA 92831			INSPECTOR Karen Vu
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Not applicable		PERSON IN CHARGE / TITLE Frank Herrera / Convenience Store Manager	
INSPECTION DATE 09/14/2023	INSPECTION TYPE Routine	RE-INSPECTION Date	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.
Titan Express	09/14/2023	23-31
FACILITY LOCATION		
800 N. State College Blvd., Titan Bookstore, Fullerton, CA 92831		

**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**

A routine inspection was conducted this date for Titan Express. Titan Express is a prepackaged food facility.

The following was discussed at the time of the inspection:

1. Per facility operator, some of the expired food items are returned to the vendor and some of the expired food items are discarded. The facility shall consider food donations. Contact EH&S for more details.

Article 7. Food facility food donations

114432. Food facility donations

- (a) A person, gleaner, or FOOD FACILITY may donate food to a food bank or to any other NONPROFIT CHARITABLE ORGANIZATION for distribution to persons free of charge. Food facilities may donate food directly to end recipients for consumption.
- (b) For purposes of this section, person has the same meaning as defined in Section 1714.25 of the Civil Code.
- (c) For purposes of this section gleaner has the same meaning as defined in Section 1714.25 of the Civil Code.

114433. Criminal liability

A person, GLEANER, or FOOD FACILITY that donates FOOD as permitted by Section 114432 shall not be subject to civil or criminal liability or penalty for violation of any LAWS, regulations, or ordinances regulating the labeling or packaging of the donated product or, with respect to any other LAWS, regulations, or ordinances, for a violation occurring after the time of the donation. The donation of nonperishable FOOD that is fit for human consumption but that has exceeded the labeled shelf life date recommended by the manufacturer is protected under the California Good Samaritan Food Donation Act. The donation of perishable FOOD that is fit for human consumption but that has exceeded the labeled shelf life date recommended by the manufacturer is protected under the California Good Samaritan Food Donation Act if the person that distributes the FOOD to the end recipient makes a good faith evaluation that the FOOD to be donated is wholesome.

**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: The facility has two (2) self-service Bunn Ultra NX slushy machine near the pay station. The facility does not have a warewashing sink to properly clean and sanitize the equipment per manufacturer's instruction. A standard operation procedure shall be develop for operating this equipment. This procedure needs to be approved by Environmental Health and Safety.

FACILITY NAME	DATE	Permit No.
Titan Express	09/14/2023	23-31
FACILITY LOCATION		
800 N. State College Blvd., Titan Bookstore, Fullerton, CA 92831		

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)