



# 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 Titan Concessions - Soccer Stadium - North		OPERATOR CSU Fullerton Auxiliary Services	Permit No. 23-28
FACILITY LOCATION 800 N. State College Blvd., Soccer Stadium, Fullerton, CA 92831			INSPECTOR Karen Vu
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Marco Polo Gutierrez / 3/26/2026		PERSON IN CHARGE / TITLE Marco Polo Gutierrez	
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	

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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**

A routine inspection was conducted this date for Titan Concessions - Soccer Stadium - North.

The facility makes and sell hot dogs, nachos, prepackaged foods, and drinks.

The following was observed during the course of the inspection:

1. Observed unsealed wood under the counter of the front service area.  
Seal the wood so that the finishes are smooth, durable, easily cleanable, and washable.  
Upon repairs, the facility shall seal the wood.
2. Observed vinyl cove base throughout the facility.  
Upon disrepair, the facility shall replace the vinyl cove base with a material that is smooth, durable, easily cleanable, and washable. Do you replace the cove base without approval from Environmental Health & Safety.  
Upon disrepair, the facility shall upgrade the cove base to a material that is approvable by EH&S.
3. Observed metal sheet with grooves as the ceiling material.  
The ceiling shall be constructed with a material that is smooth, durable, easily cleanable, and washable.  
Upon repairs, the facility shall upgrade the ceiling to a material that is approvable by EH&S.
4. Observed a wire box missing the cover panel up by the ceiling near the main door.  
Replace the missing cover panel on the wire box.
5. This facility does not have a 3-compartment sink.  
Per operator, the facility washes their equipment and utensils at the baseball concession stand that is across from the field.  
Upon renovations, the facility shall add a 3-compartment sink.
6. The facility does not have a janitorial sink in the area for their operation.  
Per operator, the facility fills a mop bucket and discards the waste water into the storm drain outside of the concession stand.  
Upon renovations, the facility shall add a janitorial sink.
7. Unable to identify the back flow device on the Pepsi soda dispenser.  
The facility shall identify the back flow device upon next routine inspection.

**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 the Pepsi merchandiser held in place with a wooden plank. Repair the merchandiser. Ensure that the merchandiser is on castors or 6 inch legs.

2. Observed one missing cabinet door at the front service line. Replace and repair as needed.

**38. Adequate ventilation and lighting, designated areas, use**

Adequate lighting and ventilation shall be provided. Exhaust hoods should be approved and maintained. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

Inspector Comments: Due to the amount of equipment that produces heat in the facility, the ambient temperature was high. The facility shall consider adding an air conditioning unit to decrease the ambient temperature. Observed employees were sweating inside the facility. This may lead to an imminent health hazard.

**41. Plumbing: proper backflow devices**

All plumbing, plumbing fixtures and grease interceptors shall be installed in compliance with local plumbing ordinances. (114171, 114183.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

Inspector Comments: Observed the syrup lines for the Pepsi machine to be hanging approximately 2 inches from the floor. All food equipment shall be at least 6 inches above the floor.

**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: 1. Observed medium size holes in the walls where the facility runs electrical lines from the front of the house to the back of the house. The walls shall be constructed with a material that is smooth, durable, easily cleanable, and washable.

2. Observed a floor drain with the floor warped around it. Seal around the floor drain to prevent a tripping hazard.

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)