



# 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 Food Court Catering Kitchen		OPERATOR CSU Fullerton Auxiliary Services	Permit No. 23-11
FACILITY LOCATION 800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831			INSPECTOR Karen Vu
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Edwin Valenzuela, 7/9/2026		PERSON IN CHARGE / TITLE Edwin Valenzuela	
INSPECTION DATE 10/10/2023	INSPECTION TYPE Routine	RE-INSPECTION Date	INSPECTION RESULTS Pass - Reinspection Due

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 the Food Court Catering Kitchen.

No food preparation was observed this date.

The following was observed at the time of the inspection:

- Observed a rack with boxes of Pepsi syrups stored approximately 1 inch away from the electrical panel door. Relocate the rack to provide a minimum of 36 inch clearance around the perimeter of the electrical panel.
- Unable to determine the location of the backflow device for the Pepsi units. The facility shall verify the location of the backflow device and notify EH&S of the location of the backflow device.
- Observed a power strip extension cord inside of the cabinet at the Pepsi unit (near Panda Express) placed on top of pipes and water lines.  
Power strip extension cords are only allowed on a temporary basis and shall not be used near water sources. Remove the power strip extension cord from this area.
- Observed vinyl cove base around the Pepsi dispensing unit.  
Upon disrepair or renovations, the facility shall replace the vinyl cove base with a material that is smooth, durable, easily cleanable, and washable.
- Observed porous ceiling tiles in the dry storage room.  
Upon disrepair or renovations, the facility shall replace the ceiling tiles with a material that is smooth, durable, easily cleanable, and washable.
- Observed the mechanical dishwasher and the 3-compartment sink directly plumbed to sanitary sewer.  
Upon disrepair or renovations, the facility shall re-direct the plumbing so that all liquid waste lines are indirectly draining into a floor sink with a minimum air gap.

An ongoing investigation is being conducted to evaluate the conditions of the drainage system from the janitorial sink that is shared amongst other operators within the Titan Student Union food court area.

A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling. Do not start any renovations or relocation of equipment that requires demolition into the walls or floors.

As required by the local air authority AQMD Rule 1403 section (d)(A)(i) and in line with state and campus policies: The affected facility or facility components shall be thoroughly surveyed for the presence of asbestos prior to any demolition or renovation activity. In line with state and campus policies, employers shall determine if any employee may be exposed to lead at or above the action level.

**35. Equipment/utensils approved, installed, clean, good repair, capacity**

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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)

Inspector Comments: 1. Observed a gas line attached to a gas rice cooker (used by Panda Express) that is not located under the hood.

The equipment shall be relocated to ensure that it is under the mechanical exhaust hood or be removed.

2. Observed a inlet box on the exterior of the facility used to refill the liquid CO2 tank that is located in the dry storage area. The inlet box shall be locked and protected from possible contamination at all times.

The facility shall provide a lock on the inlet box.

3. Observed foil around the perimeter of the Charbroiler.

Remove the foil around the Charbroiler.

4. Observed 2-3 pressurized cylinder (CO2 tanks) chained to a dry storage rack.

All pressurized cylinders shall be securely fastened to a rigid structure.

The facility shall securely fastened the CO2 tanks to a rigid structure.

### 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: Observed 5 of the light fixtures for the mechanical exhaust hood to be removed with dangling electrical wires. Replace and repair the light fixtures as needed.

### 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: 1. Observed the waste lines for the Pepsi unit in the center of the food court plumbing into the floor sink (floor sink is not accessible for cleaning).

The liquid waste lines shall be draining indirectly into a floor sink with a minimum of 1-inch or twice the diameter of the pipe from the end of the pipe to the top rim of the floor sink.

The facility shall lift the pipes in order to provide the minimum air gap requirement.

2. Observed a puddle of soda syrup in the cabinet under the Pepsi unit (near Panda Express and at the center of the Titan Student Union).

Determine the source of the leak that caused the puddle of syrup. Clean and sanitize the affected area.

### 42. Garbage and refuse properly disposed of, facilities maintained

The premises shall be kept free of waste and must be disposed of appropriately. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

Inspector Comments: Observed the trash bins outside of the facility with the lids propped open.

Ensure that the lids of the trash bins remain closed when not actively in use.

### 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: Observed a gap between the double doors (delivery door) to the exterior of the facility.

Provide a weather strip or other approved material to seal the gap between the double doors to prevent possible vermin entry.

### 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 dust accumulation around several vents at the ceiling above food preparation tables.

Remove the dust and clean and sanitize the area.

### 47. Signs posted, last inspection report available, placard posted

Required signs and permits shall be posted in prominent locations; the last inspection report shall be maintained on site. (113725.1, 113945.1, 113953.5, 113978, 114075, 114276, 114381(e))

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Inspector Comments: Observed a handwashing sign at the food preparation sink.  
Remove the handwashing sign that is posted at the food preparation sink.

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)