



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 Gastronome - Main Kitchen		OPERATOR Compass Group USA		Permit No. 23-15
FACILITY LOCATION 800 N. State College Blvd., Student Housing, Fullerton, CA 92831				INSPECTOR Karen Vu
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Kenneth Christian, 11/14/2023		PERSON IN CHARGE / TITLE Kenneth Christian / Director of Dining Services		
INSPECTION DATE 10/24/2024	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
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

A routine inspection was conducted this date for the Gastronome- Main Kitchen at Student Housing.

NOTES:

Unable to determine the location of the backflow devices for the Pepsi soda machines. The facility shall determine the location of the backflow devices and let EH&S know of the location at the next routine inspection.

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 near the mechanical dishwashing unit. Ensure that paper towels are in the dispenser at all times to ensure proper handwashing.

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 2 bags of onions and one box of tortilla stored directly on the floor in the dry storage area. Raise and maintain all food items at least 6-inches above the floor. Corrected on site.

2. Observed an open bulk packaging of cocoa powder that is wrapped up with saran wrap on the dry storage rack. Once a bulk package has been open, the facility shall transfer the food item to an approved food grade container.

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)

Inspector Comments: 1. Observed torn gasket at the door of the walk-in freezer. Replace torn gasket.

2. Observed black debris on the gaskets of all the under counter refrigeration units. Maintain the gaskets in clean and in good repair at all times.

40. Wiping cloths: properly used and stored

Wiping cloths used to wipe service food-contact surfaces shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3(d-e))

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Inspector Comments: The sanitizer bucket at the cookline was measured at less than 50ppm for quaternary ammonium. Raise and maintain the sanitizer bucket with quaternary ammonium at least 200ppm. Corrected on site

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: Observed dust accumulation on the ceiling tiles throughout the facility. Maintain the ceiling tiles in clean and in good condition at all times.

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