



# 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 Starbucks - Library		OPERATOR CSU Fullerton Auxiliary Services	Permit No. 23-23
FACILITY LOCATION 800 N. State College Blvd., Library Lobby, Fullerton, CA 92831			INSPECTOR Karen Vu
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Michael Kontogiannis, 3/2/2026		PERSON IN CHARGE / TITLE Michael Kontogiannis / Manager	
INSPECTION DATE 12/07/2023	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>						
<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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Starbucks - Library	12/07/2023	23-23
FACILITY LOCATION		
800 N. State College Blvd., Library Lobby, 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 Starbucks in the Pollak Library.

The following was observed during the inspection:

1. Observed boxes of utensils stored on racks that are stacked up to the ceiling with less than 6-inches to the ceiling. Relocate items that are stored close to the ceiling. Fire Code 315.3.1 Ceiling clearance. Storage shall be maintained 2 feet (610 mm) or more below the ceiling in nonsprinklered areas of buildings or not less than 18 inches (457 mm) below sprinkler head deflectors in sprinklered areas of buildings.
2. Observed a 12kW water heater. Base on the number of water fixtures in the facility, the facility requires a minimum of 14kW. Upon disrepair, the facility shall replace water heater with the minimum requirement.
3. The aisle space in the dry storage area and in the refrigerator/warewashing area was measured at approximately 18 inches in some areas. Observed a trash can stored directly in front of the 2-door reach-in freezer and the janitorial sink. The aisle space shall be maintained at a minimum of 30-inches. The facility shall relocate items to provide a minimum of 30-inch aisle space. Ensure that all equipment are unobstructed and accessible at all times.

Based on the assessment today, the facility needs additional storage for this facility. A meeting will be scheduled to discuss storage space for this facility.

### 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 a basket of towels stored in front of the hand sink. Ensure that the hand sink is accessible at all times for properly hand washing. Corrected on site.

### 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: Observed several cardboard boxes of disposable cups stored directly on the floor in the seating area right outside of the Starbucks in the library area.

All food products and utensils shall be stored at least 6 inches above the floor. In addition, the storage of utensils in this area is not approved. The facility is currently working with EH&S for food storage.

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)