



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 Brent Heinisch, 10/22/2027		PERSON IN CHARGE / TITLE Kenneth Christian	
INSPECTION DATE 05/02/2024	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
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.

The facility is scheduled to remodel a portion of the kitchen this summer. Plans have been reviewed and approved by EH&S.

The following was observed/ discussed at the time of the inspection:

- The facility has a high temperature dishwasher without a type II mechanical exhaust hood. The high temperature dishwasher is causing an increase in ambient temperature. The facility is currently using fans to cool down the room for employees comfort. This is permitted as a temporary fix.

Per the facility operators, the high temperature dishwasher was previously constructed without a mechanical exhaust hood. The facility shall consider adding a type II hood or replace the existing dishwasher with a low temperature sanitizer dishwasher in order to meet California Mechanical Code.

7B. Proper cold holding temperatures.

Potentially hazardous cold foods shall be held at or below 41°F. (113996, 113998, 114037, 114343(a))

Inspector Comments: The sliced tomatoes and the salami at the salad bar was measured at 49F.

Per employee, the sliced tomatoes and the salami prepared approximately 2 hours prior.

All potentially hazardous foods that are held for cold holding shall be maintained at 41F or below.

Corrected on site. The facility is implementing Time as a Public Health Control (TPHC) for the sliced tomatoes and salami.

Part of the cold holding unit was not operating properly. The facility shall investigate the equipment and replace or repair the unit as needed.

32. Food properly labeled and honestly presented

Any food is misbranded if its label is false or misleading. Consumer notification shall be provided when required. Food should not contain artificial trans fat. Infant formula or baby food must not be offered for sale after the "use by" date. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5, 114377, 114365.2, Sherman Food, Drug and Cosmetic Law)

Inspector Comments: Observed 2 dented cans at the seam in the dry storage room.

The facility shall remove all dented cans from usage.

This was corrected on site, the person in charged removed the cans from the inventory and placed them in an area designated to return to the vendor.

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 conveyor belt in the dishwashing area is nonfunctional. Observed food debris in the crevices of the conveyor belt.

The facility shall replace and/or repair the equipment.

2. Observed dust and debris on the fan guards and ceiling inside all the walk in refrigerators.

The facility shall clean and sanitize all the fan guards.

3. Observed torn gaskets at both walk-in refrigerators and walk-in freezer.

The facility shall replace or repair the gaskets as needed.

36. Equipment, utensils, and linens: storage and use

Utensils, equipment, and linens shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

Inspector Comments: Observed CO2 tanks chained to the soda syrup rack.

The facility shall secure 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 2 inoperable lights at the mechanical exhaust hood.

Replace or repair 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: Observed water leaking from the faucet of the preparation sink.

Repair or replace as needed.

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 puddling of water in the dishwashing room.

The floors are not constructed in a manner where the standing water would drain into the floor drains and floor sinks.

Upon renovations, the facility shall slope the floors so that there is a 1-2% slope into the floor drains and floor sinks.

2. Observed dust, debris, and stains on the ceiling tiles at random locations throughout the facility.

Clean and sanitize the ceiling tiles.

3. Observed heavy rust on the return air grill in the warewashing room.

Replace the return air grill.

4. Observed several holes in the wall in the dry storage room.

Seal all holes in the walls in the dry storage room.

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