



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 - Breakfast/Granary | | OPERATOR Compass Group USA | Permit No. 23-13 |
| 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 |

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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|--|------------|------------|
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| 800 N. State College Blvd., Student Housing, Fullerton, CA 92831 | | |

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 | | PHYSICAL FACILITIES | | | SIGNS/REQUIREMENTS | | |
| | 29. Toxic substances properly identified, stored, used | | | 38. Adequate ventilation and lighting, designated areas, use | | | 47. Signs posted, last inspection report available, placard posted | |
| FOOD STORAGE/DISPLAY/SERVICE | | | | 39. Thermometers provided and accurate | | COMPLIANCE ENFORCEMENT | | |
| | 30. Food storage, food storage containers identified | | | 40. Wiping cloths: properly used and stored | | | 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 Gastronome- Breakfast/ Granary.

The facility has approved plans to renovate parts of this area that is scheduled to begin Summer 2024.

7A. Proper hot holding temperatures.

Potentially hazardous hot foods shall be held at or above 135°F. (113996, 113998, 114004)

Inspector Comments: The grilled cheese sandwiches and chicken wraps were measured between 115-125F on the hot holding plate. The employee had reheated the food within the hour.

All potentially hazardous foods that are held for hot holding shall be held at a minimum of 135F.

Part of the hot holding unit was not functioning properly.

Corrected on site. The employee reheated the grilled cheese sandwiches and the chicken wraps and placed them on the side of the hot holding plate that is functional.

The facility shall repair the unit as needed or implement Time as a Public Health Control (TPHC) in the interim until renovations that is scheduled to begin in 2 weeks.

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: Observed dried up milk at the nozzle of the chocolate milk dispenser.

Clean and sanitize the nozzles.

Corrected on site.

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