



# 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	
INSPECTION DATE 05/09/2024	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
<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	

FACILITY NAME <b>Starbucks - Library</b>	DATE <b>05/09/2024</b>	Permit No. <b>23-23</b>
FACILITY LOCATION <b>800 N. State College Blvd., Library Lobby, Fullerton, CA 92831</b>		

**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>			<b>PHYSICAL FACILITIES</b>			<b>PERMANENT FOOD FACILITIES</b>		
	26. Approved thawing methods used, frozen food		35. Equipment/utensils approved, installed, clean, good repair, capacity				45. Floor, walls, and ceilings: built, maintained, and cleaned	
	27. Food separated and protected		36. Equipment, utensils, and linens: storage and use				46. No unapproved private homes/living or sleeping quarters	
	28. Washing fruits and vegetables		37. Vending Machines			<b>SIGNS/REQUIREMENTS</b>		
	29. Toxic substances properly identified, stored, used		38. Adequate ventilation and lighting, designated areas, use				47. Signs posted, last inspection report available, placard posted	
<b>FOOD STORAGE/DISPLAY/SERVICE</b>			<b>PHYSICAL FACILITIES</b>			<b>COMPLIANCE ENFORCEMENT</b>		
	30. Food storage, food storage containers identified		39. Thermometers provided and accurate				48. Plan review	
	31. Consumer self-service		40. Wiping cloths: properly used and stored				49. Permits available	
	32. Food properly labeled and honestly presented		<b>PHYSICAL FACILITIES</b>				50. Impoundment	
			41. Plumbing: proper backflow devices				51. Permit Suspension	
			42. Garbage and refuse properly disposed of, facilities maintained					

**Opening Comments**

A routine inspection was conducted this date for Starbucks in the Pollak Library.

The following was observed/discussed 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 in the warewashing area and on some racks in the dry storage area.

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. The aisle space in the dry storage area was measured at approximately 17 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.

**23. No rodents, insects, birds, or animals**

Each food facility shall be kept free of insects, birds, animals, or vermin (rodents (rats, mice), cockroaches, flies). (114259, 114259.1, 114259.4, 114259.5)

Inspector Comments: Observed several flies in the dry storage area.

Eliminate all flies from the facility.

The facility does not have an air curtain and has doors open to the exterior of the building.

The facility shall have an air curtain at the delivery door.

**33. Nonfood contact surfaces clean**

All nonfood-contact surfaces of utensils and equipment shall be clean. (114115(c))

Inspector Comments: Observed dried coffee stains in the cabinets below the drink service area where the dried matcha and lavender are located.

Clean and sanitize the as needed.

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)