

## RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Starbucks - Library		OPERATOR CSU Fullerton Auxiliary Services		Permit No. 24-23
FACILITY LOCATION 800 N. State College Blvd., Library Lobby, Fullerton, CA 92831				INSPECTOR Silvia Aguilar
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Michael Kontogiannis, 3/2/2026		PERSON IN CHARGE / TITLE Michael Kontogiannis / Manager		
INSPECTION DATE 04/29/2025	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	IN	MAJ	MIN	N/A	N/O	Violation	COS
<b>EMPLOYEE KNOWLEDGE</b>							<b>PROTECTION FROM CONTAMINATION</b>						
X					1. Demonstration of knowledge, food safety certification		X					14. Food contact surfaces clean and sanitized	
<b>EMPLOYEE HEALTH AND HYGENIC PRACTICES</b>										X		14A. Sanitizer type is Chlorine	
X					2. Communicable diseases: reporting, restrictions, and exclusions		X					14B. Sanitizer type is Quaternary Ammonium	
X					3. No discharge from eyes, nose, or mouth					X		14C. Sanitizer type is Iodine	
X					4. Proper eating, tasting, drinking or tobacco use		X					14D. Sanitizer type is Hot Water	
<b>CONTAMINATION BY HANDS</b>							<b>FOOD FROM APPROVED SOURCES</b>						
X					5. Hands clean and properly washed, gloves used properly		X					15. Food Obtained from approved source	
X					6. Adequate hand washing facilities supplied and accessible.					X		16. Compliance with shell stock tags, condition, display	
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>										X		17. Compliance with Gulf Oyster Regulations	
X					7A. Proper hot holding temperatures.		<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
X					7B. Proper cold holding temperatures.					X		18. Compliance with variance, specialized process and HACCP plan	
			X		8. Times as a public health control; procedures and records		<b>CONSUMER ADVISORY</b>						
			X		9. Proper cooling methods					X		19. Consumer advisory provided for raw or undercooked foods	
			X		10. Proper Cooking time and temperature					X		20. Licensed health care facilities/public and private schools: prohibited foods not offered	
X					11. Proper reheating procedures for hot holding		<b>WATER/HOT WATER</b>						
<b>PROTECTION FROM CONTAMINATION</b>							X					21. Hot and cold water available	
X					12. Return and re-service of food		X					22. Sewage and wastewater properly disposed	
X					13. Food in good condition, safe, and unadulterated		<b>VERMIN</b>						
									X			23. No rodents, insects, birds, or animals	

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### 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>			X	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		X	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

#### NOTE:

- Observed fire extinguisher near back storage area and near exit door of facility with an inspection tag last serviced on 4/2023. Ensure all fire extinguishers on site are inspected and tagged annually by a licensed technician.

### 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 fruit flies around syrup bottles and near dried fruit containers in front service area.

Monitor area and ensure to eliminate attractant sources such as overripe fruit, spills, or food debris.

Clean and sanitize drains, sinks, and all counter areas regularly. Contact pest control if needed for additional pest control measures.

### 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 torn/damaged gaskets inside the following equipment:

- Delfield 2 door cooler at front service area

- True freezer at back storage area

Replace torn gaskets to ensure a tight seal and proper refrigeration.

### 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 soiled ceilings and floors throughout facility.

Clean and maintain all areas of facility to be free of dust and food debris.

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)