

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Titan Dining Hall - Main Kitchen		OPERATOR Compass Group USA	Permit No. 24-15
FACILITY LOCATION 800 N. State College Blvd., Student Housing, Fullerton, CA 92831			INSPECTOR Silvia Aguilar
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Brent Heinisch, 10/22/2027		PERSON IN CHARGE / TITLE Brent Heinisch	
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
EMPLOYEE KNOWLEDGE							PROTECTION FROM CONTAMINATION						
X					1. Demonstration of knowledge, food safety certification		X					14. Food contact surfaces clean and sanitized	
EMPLOYEE HEALTH AND HYGENIC PRACTICES										X		14A. Sanitizer type is Chlorine	
X					2. Communicable diseases: reporting, restrictions, and exclusions				X			14B. Sanitizer type is Quaternary Ammonium	X
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	
CONTAMINATION BY HANDS							FOOD FROM APPROVED SOURCES						
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	
TIME AND TEMPERATURE RELATIONSHIPS										X		17. Compliance with Gulf Oyster Regulations	
X					7A. Proper hot holding temperatures.		CONFORMANCE WITH APPROVED PROCEDURES						
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		CONSUMER ADVISORY						
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		WATER/HOT WATER						
PROTECTION FROM CONTAMINATION									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		VERMIN						
							X					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		X	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		X	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		X	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		X	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

14B. Sanitizer type is Quaternary Ammonium

Manual sanitization shall be accomplished by contact with 200 ppm quaternary ammonia solution for at least 1 minute. (114099.4, 114099.6)

Inspector Comments: Measured low sanitizer (100ppm) inside bucket by cookline.
Ensure all sanitizer buckets are kept with proper sanitizer concentration of 200ppm for quaternary ammonium.
This was corrected on site.

21. Hot and cold water available

An approved, pressurized potable supply of cold and/or hot water shall be provided at all times. (113941, 113953(c), 114099.2(b), 114163, 114189, 114192, 114192.1, 114195)

Inspector Comments: The maximum water temperature at meat prep sink measured at 115F.
Raise and maintain the hot water temperature at a minimum of 120F.

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 container chain to the syrup rack in the dry storage room near the employee restrooms.
Ensure to fasten all pressurized cylinders 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: 1. Observed crack on light cover/shield located above the warewashing sink.
Repair or replace light shield to prevent broken pieces or debris to fall onto clean dishware, utensils, or equipment.

2. Observed several light bulbs out at soup cookline resulting in insufficient lighting.
Repair or replace to provide adequate lighting.

41. Plumbing: proper backflow devices

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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: 1. Observed loose faucet at prep sink in new catering kitchen.
Secure faucet to ensure it is stable and functions properly.

2. Observed a new drainage funnel under the water fill station in the catering kitchen.
Per operator, the new drainage funnel was installed because of the water leak from the backflow device.
The funnel drain is not an approved drainage. Remove the funnel drain.
Repair the backflow device to prevent leaking.

3. Observed missing air gap at drainage line next to mop sink.
Provide minimum of 1 inch air gap to prevent any potential backflow contamination from the plumbing system into food contact or clean equipment areas.

44. Premises, personal/cleaning items, vermin proofing

The premises of the food facility shall be kept clean and vermin-proof; non food items shall be stored and displayed separate from food and food-contact surfaces. (114067(j), 114123, 114143(a, b), 114256, 114256.1, 114256.1, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

Inspector Comments: Fly trap observed mounted directly above the soda syrup rack and above movable racks near the back kitchen area.

Relocate fly traps to be away from food and food contact areas.

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 soiled ceilings throughout facility.
Clean and maintain all areas of facility to be free of dust and food stains.

2. Observed heavy dust accumulation at the vent above the dish conveyor belt.
Clean and maintain all areas of facility to be free of dust and food stains.

3. Observed several strips of tape on the ceiling tile above the warewashing sink.
Remove tape and properly repair or replace damaged ceiling tiles.

4. Observed damaged walls and peeled paint throughout area.
Repair or replace damaged wall surfaces to restore a smooth, durable, and cleanable finish.

5. Observed vent filters installed incorrectly in two areas in the back kitchen near the walk-in refrigerator and near the catering kitchen.
Properly place the vent filters behind the vent grates.

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