

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Juice-It-Up! - Humanities Plaza		OPERATOR Connie So	Permit No. 24-19
FACILITY LOCATION 800 N. State College Blvd., Humanities Lawn, Fullerton, CA 92831		INSPECTOR Karen Vu	
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Connie So, 7/18/2026		PERSON IN CHARGE / TITLE Connie So	
INSPECTION DATE 05/07/2025	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
EMPLOYEE KNOWLEDGE						
X					1. Demonstration of knowledge, food safety certification	
EMPLOYEE HEALTH AND HYGENIC PRACTICES						
X					2. Communicable diseases: reporting, restrictions, and exclusions	
X					3. No discharge from eyes, nose, or mouth	
X					4. Proper eating, tasting, drinking or tobacco use	
CONTAMINATION BY HANDS						
X					5. Hands clean and properly washed, gloves used properly	
		X			6. Adequate hand washing facilities supplied and accessible.	X
TIME AND TEMPERATURE RELATIONSHIPS						
X					7A. Proper hot holding temperatures.	
X					7B. Proper cold holding temperatures.	
X					8. Times as a public health control; procedures and records	
X					9. Proper cooling methods	
X					10. Proper Cooking time and temperature	
X					11. Proper reheating procedures for hot holding	
PROTECTION FROM CONTAMINATION						
X					12. Return and re-service of food	
X					13. Food in good condition, safe, and unadulterated	
PROTECTION FROM CONTAMINATION						
X					14. Food contact surfaces clean and sanitized	
			X		14A. Sanitizer type is Chlorine	
X					14B. Sanitizer type is Quaternary Ammonium	
			X		14C. Sanitizer type is Iodine	
			X		14D. Sanitizer type is Hot Water	
FOOD FROM APPROVED SOURCES						
X					15. Food Obtained from approved source	
			X		16. Compliance with shell stock tags, condition, display	
			X		17. Compliance with Gulf Oyster Regulations	
CONFORMANCE WITH APPROVED PROCEDURES						
			X		18. Compliance with variance, specialized process and HACCP plan	
CONSUMER ADVISORY						
			X		19. Consumer advisory provided for raw or undercooked foods	
			X		20. Licensed health care facilities/public and private schools: prohibited foods not offered	
WATER/HOT WATER						
X					21. Hot and cold water available	
X					22. Sewage and wastewater properly disposed	
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			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		X	45. Floor, walls, and ceilings: built, maintained, and cleaned	
X	27. Food separated and protected	X		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		X				48. Plan review	
	31. Consumer self-service		PHYSICAL FACILITIES				49. Permits available	
	32. Food properly labeled and honestly presented			41. Plumbing: proper backflow devices			50. Impoundment	
				42. Garbage and refuse properly disposed of, facilities maintained			51. Permit Suspension	

Opening Comments

A routine inspection was conducted this date for Juice It Up- Humanities Plaza.

A conditional use inspection was conducted from the previous inspection (refer to the previous report).

NOTE:

Upon disrepair, the facility shall replace the following equipment:

- Haier freezer (residential)
- Kenmore freezer (residential)
- True merchandiser (for prepackaged foods only- the facility is using it for open food)
- Whynter freezer (residential)

6. Adequate hand washing facilities supplied and accessible.

Handwashing facilities must be provided, maintained with soap and single-use towels or drying device, and remain easily accessible. (113953, 113953.1, 113953.2, 114002.1)

Inspector Comments: Observed a cutting tray placed on top of the basin of the hand wash sink. Relocate the cutting tray. Ensure that the hand sink is accessible at all times. Corrected on site.

27. Food separated and protected

All food shall be separated and protected from contamination. (113980, 113984, 113986, 114060, 114067, 114077, 114073, 114143)

Inspector Comments: Observed condiment containers (granolas, dried coconut chips, etc.) without a lid on the back shelf near the hand wash sink. Provide covers on all condiment containers. Corrected on site.

40. Wiping cloths: properly used and stored

Wiping cloths used to wipe service food-contact surfaces shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3(d-e))

Inspector Comments: Observed a wet wiping cloth on the food preparation table. Ensure that all wet wiping cloths when not actively in use are properly stored in an approved sanitizer bucket.

45. Floor, walls, and ceilings: built, maintained, and cleaned

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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 broken tiles under the double door freezer in the storage area on the other side of the mobile food facility.
Replace broken tiles.

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