



## RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME		OPERATOR	Permit No.
Starbucks - CBE		CSU Fullerton Auxiliary Services	24-21
FACILITY LOCATION			INSPECTOR
800 N. State College Blvd., SGMH Lobby, Fullerton, CA 92831			Karen Vu
FOOD MANAGER / CERTIFICATE EXPIRATION DATE		PERSON IN CHARGE / TITLE	
Christianne Pantoja, 01/13/2028		Christianne Pantoja / Manager	
INSPECTION DATE	INSPECTION TYPE	RE-INSPECTION Date	INSPECTION RESULTS
05/13/2025	Routine		Pass - Reinspection Due

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>						
X					1. Demonstration of knowledge, food safety certification	
<b>EMPLOYEE HEALTH AND HYGENIC PRACTICES</b>						
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	
<b>CONTAMINATION BY HANDS</b>						
X					5. Hands clean and properly washed, gloves used properly	
X					6. Adequate hand washing facilities supplied and accessible.	
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						
			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	
<b>PROTECTION FROM CONTAMINATION</b>						
X					12. Return and re-service of food	
X					13. Food in good condition, safe, and unadulterated	

IN	MAJ	MIN	N/A	N/O	Violation	COS
<b>PROTECTION FROM CONTAMINATION</b>						
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	
<b>FOOD FROM APPROVED SOURCES</b>						
X					15. Food Obtained from approved source	
			X		16. Compliance with shell stock tags, condition, display	
			X		17. Compliance with Gulf Oyster Regulations	
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
			X		18. Compliance with variance, specialized process and HACCP plan	
<b>CONSUMER ADVISORY</b>						
			X		19. Consumer advisory provided for raw or undercooked foods	
			X		20. Licensed health care facilities/public and private schools: prohibited foods not offered	
<b>WATER/HOT WATER</b>						
		X			21. Hot and cold water available	
X					22. Sewage and wastewater properly disposed	
<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		X	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>				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		X	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

A routine inspection was conducted this date for Starbucks- CBE.

The following was observed/discussed during the inspection:

- Observed boxes stored on shelving racks that are stacked up to the ceiling with less than 6-inches to the ceiling in the back kitchen. 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.
- Observed several temporary air conditioning units throughout the facility.  
The facility has been operating with the temporary air conditioning units for over a year.  
Per employees, if the facility does not turn on the temporary air conditioning units, the ambient air within the facility is uncomfortably hot.  
Facility shall determine a permanent fix for the ambient temperature within this space to ensure employees are operating at a comfortable temperature.  
The facility shall contact CSUF EHS to discuss a plan to make the necessary repairs.
- Observed several extension cords and daisy chaining used for the temporary air conditioning units throughout the facility.  
Discontinue this practice. All appliances shall be plugged directly into the wall receptacle outlet.
- Observed a water softener system installed directly in front of the electrical panel. Relocate the water softener system. A minimum of 30 inches in width and 36 inches in depth is required in addition to a clear pathway to the electrical equipment. Measurements are calculated from the front of the panel.
- Observed an upright refrigerator and dry storage rack next to the transformer. In addition, shelving was on top of the transformer. Relocate the refrigerator, dry storage rack, and shelving to provide a minimum clearance of 36 inches around the transformer in addition to a clear pathway to the equipment.  
A transformer requires adequate clearance for airflow.

### 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)

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Inspector Comments: (a) The hot water was measured at a maximum temperature of 113F at the 3-compartment sink and at the hand wash sink in the back kitchen.

Raise and maintain the hot water temperature at a minimum of 120F.

Corrected on site.

(b) The hand wash sink in the men and women's restroom was measured at 97F.

The restrooms have 1 designated hand sink with instantaneous water heaters in each restroom for Starbucks employees.

For mixed valve hand sinks, the water temperature shall be maintained between 100-108F.

The facility shall make the necessary repairs to ensure that the water temperature is measured between 100-108F.

#### **43. Toilet facilities: properly constructed, supplied, cleaned**

Toilet facilities shall be adequate, maintained clean, sanitary, and in good repair. (114250, 114250.1, 114276)

Inspector Comments: Observed debris and grime on the walls and floors in the men and women's restroom.

Clean and sanitize the walls and floors in both restrooms.

#### **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: (a) Observed broken floor tiles in the back kitchen near the reach-in refrigerators.

Replace broken floor tiles.

(b) Observed gap around the vent ducts into the ceiling.

Eliminate the gap around the vent ducts in the ceiling.

(c) Observed food staining on the ceiling tiles in the back kitchen.

Clean and maintain the ceiling tiles in clean and in good condition at all times.

(d) Observed heavy dust accumulation on the vents at the front service area.

Clean and maintain the vents in clean and in good condition at all times.

#### **47. Signs posted, last inspection report available, placard posted**

Required signs and permits shall be posted in prominent locations; the last inspection report shall be maintained on site. (113725.1, 113945.1, 113953.5, 113978, 114075, 114276, 114381(e))

Inspector Comments: Observed no signage in the men's restroom at the hand wash sink designated for Starbucks employees.

Provide signage on the hand sink.

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)