

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Aloha Java		OPERATOR Connie So	Permit No. 25-02
FACILITY LOCATION 800 N. State College Blvd., GH Plaza, Fullerton, CA 92831			INSPECTOR Silvia Aguilar
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Connie So, 7/18/2026		PERSON IN CHARGE / TITLE Connie So / Owner	
INSPECTION DATE 09/03/2025	INSPECTION TYPE Routine	RE-INSPECTION Date	INSPECTION RESULTS 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	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	X
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					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				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			X	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			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			X	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			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 Aloha Java.

This facility is currently working with the campus to submit plans to make the necessary upgrades to meet minimum food safety requirements. An inspection report in regards to the upgrades were written in a previous inspection report for reference.

NOTE:

- There are several residential equipment and unapproved equipment in the facility (ex. 3-compartment sink with 1 integral drain board). Upon renovations, the facility shall upgrade the equipment. EH&S will review the submittals and discuss the upgrades with the operator.

A re-inspection is scheduled for 09/09/25 to verify compliance from the routine inspection conducted this date.

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: The designated handwashing sink located next to cashier area was obstructed at the time of inspection. The sink basin was blocked by a bread rack making it inaccessible for immediate use by food employee. Ensure sink remains clear and accessible at all times for proper hand wash. Corrected on site.

14. Food contact surfaces clean and sanitized

All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(d), 114094, 114099.1, 114099.4, 114099.6, 114101(b-d), 114105, 114109, 114111, 114113, 114115(a, b, d), 114117, 114125(b), 114141)

Inspector Comments: At the beginning of inspection, there was no sanitizer solution prepared or available at the 3-compartment sink. Ensure to maintain a proper sanitizer solution (200ppm quaternary ammonium) in the third compartment of the 3-compartment sink at all times during warewashing operations or prepare a sanitizer solution in a bucket with the proper concentration. 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 measured at the 3-compartment sink was at 112F.

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

A reinspection will be conducted on 09/09/25 to verify compliance.

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27. Food separated and protected

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

Inspector Comments: (1) An unprotected ice scoop was observed being stored directly on top of the ice machine. This surface poses a risk of contamination to the scoop and ice. Ensure ice scoop is stored in a clean, protected manner to prevent contamination.

(2) A container of milk and an ice bin were observed being stored inside the 3-compartment sink. The 3-compartment sink is designated for washing, rinsing, and sanitizing equipment and utensils only. Remove all food items and equipment not actively being washed, rinsed, or sanitized from the 3-compartment sink. Food and clean equipment must be stored in clean, designated areas as to prevent from contamination.

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: (1) Observed torn and deteriorating door gaskets inside 2-door cooler and inside True merchandiser fridge. Repair or replace the damaged gaskets to ensure the doors seal properly and maintain safe internal temperatures.

(2) Observed mold like substance inside wall of ice machine. Clean and maintain to eliminate mold like build up.

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 wet wiping clothes stored directly on countertops. Ensure to place all wet wiping cloths in properly prepared sanitizer buckets (e.g., chlorine at 100 ppm or quaternary ammonium at 200 ppm) when not in active use.

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: Observed personal drink on top of ice machine at back storage area. Ensure to provide a designated area for all personal items away from food and food contact surfaces.

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: The exterior door to the facility was observed left open during the inspection. Open doors can allow the entry of pests such as rodents, insects, and other animals, which can lead to contamination of food and food-contact surfaces. Maintain exterior doors closed at all times when not in active use.

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