

## RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Food Court Catering Kitchen		OPERATOR CSU Fullerton Auxiliary Services		Permit No. 25-11
FACILITY LOCATION 800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831				INSPECTOR Karen Vu
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Edwin Valenzuela, 7/9/2026		PERSON IN CHARGE / TITLE Edwin Valenzuela		
INSPECTION DATE 09/03/2025	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
<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	
<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			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		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

A routine inspection was conducted this date for the Food Court Catering Kitchen inside the Titan Student Union.

No food preparation was observed at the time of the inspection.

The following was observed/discussed during the routine inspection:

1. Observed the mechanical dishwasher and the 3-compartment sink plumbed directly into sanitary sewer. The mechanical dishwasher and the 3-compartment sink shall indirectly drain into a floor sink with an air gap. Upon renovations or repairs, the facility shall upgrade the plumbing so that the mechanical dishwasher and the 3-compartment sink drains indirectly into the floor sink with an air gap.

2. Observed a rack with boxes of Pepsi syrups stored approximately 1 inch away from the electrical panel door. Relocate the rack to provide a minimum of 36 inch clearance around the perimeter of the electrical panel.

3. Observed vinyl cove base around the Pepsi dispensing unit in the customer area. Upon disrepair or renovations, the facility shall replace the vinyl cove base with a material that is smooth, durable, easily cleanable, and washable.

4. The floor sink under the Pepsi dispenser in the center of the food court of the TSU is not accessible. The floor sink shall be accessible. The facility shall propose a method to make this change in order to properly clean the floor sink.

5. Observed equipment swapped out under the mechanical exhaust hood with other equipment from nearby food facilities. Per operator, the equipment will not be used under the hood. Do not swap equipment under the mechanical exhaust hood until approved by CSUF EHS and other pertaining agencies.

### 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 buildup of calcium or hard water residue on the top surface of the ice machine. Clean and remove the mineral buildup from the ice machine and ensure all equipment surfaces are maintained in a clean, sanitary manner as to prevent contamination to the ice and surrounding food-contact equipment.

(2) Observed pink slime inside the ice machine. Clean and maintain the ice machine in clean and in good condition at all times.

### 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: Observed small leak at the faucet of the 3-compartment sink. Repair or replace the faucet to eliminate leak. All plumbing fixtures must be maintained in good repair to ensure proper warewashing and prevent water damage.

#### 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 dust on the walls, ceilings, and air vents throughout the facility. Clean and maintain the walls, ceilings, and air vents in clean and in good condition at all times.

(2) Observed a gap between two ceiling tiles above dishwashing area. This opening exposes the facility to potential pest entry, dust, and debris accumulation. Repair or replace ceiling tiles to eliminate gap.

(3) Observed soiled floors under Pepsi dispensers at front customer self-service area. Clean and maintain as to prevent from contamination and possible pest entry.

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)