



RETAIL FOOD FACILITY INSPECTION REPORT

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| FACILITY NAME Juice-It-Up! - TSU | | OPERATOR SL Phuong LLC | Permit No. 25-18 |
| FACILITY LOCATION 800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831 | | | INSPECTOR Silvia Aguilar |
| FOOD MANAGER / CERTIFICATE EXPIRATION DATE Connie So, 7/18/2026 | | PERSON IN CHARGE / TITLE Connie So | |
| 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 |
|--|-----|-----|-----|-----|--|-----|
| 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. | |
| 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 | |
| | 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 at Juice It Up- TSU.

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 stored on the countertop next to blender at front area. 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.

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: Floors and walls in back warewashing area were observed soiled and with accumulation of dust. Thoroughly clean and maintain all floors, walls and ceilings to remove built-up debris to prevent contamination and pest attraction.

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