



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Juice-It-Up! - Humanities Plaza		OPERATOR Connie So	Permit No. 25-19
FACILITY LOCATION 800 N. State College Blvd., Humanities Plaza, Fullerton, CA 92831		INSPECTOR Karen Vu	
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.	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
			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			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			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 for Juice It Up- Humanities.

The facility is currently working with CSUF Environmental Health and Safety (EH&S) and campus partners to upgrade the facility to meet currently standard. This will be a work in progress.

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 the handwashing sink obstructed at the time of inspection. The sink basin was blocked by blender lids 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 beginning of inspection, no chemical sanitizer (quaternary ammonium) was available on-site. As a result, food-contact surfaces and utensils could not be properly sanitized. Employee mentioned sanitizer dispenser attached to wall was in disrepair. Food-contact surfaces must be washed, rinsed, and sanitized. Person in charge was able to correct this on site.

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)

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Inspector Comments: (1) Observed torn and deteriorating door gaskets inside True merchandiser refrigerator. Repair or replace the damaged gaskets to ensure the door seals properly and maintains safe internal temperatures.

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

(3) Observed cardboard being used as a liner on shelving rack under cashier area. Remove all cardboard used as shelf liners. Replace with NSF-approved, smooth, nonabsorbent, and easily cleanable materials. Ensure all surfaces are maintained in a sanitary manner to prevent contamination.

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.

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