

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Titan Dining Hall - Main Kitchen		OPERATOR Compass Group USA	Permit No. 25-15
FACILITY LOCATION 800 N. State College Blvd., Student Housing, Fullerton, CA 92831			INSPECTOR Karen Vu
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Brent Heinisch, 10/22/2027		PERSON IN CHARGE / TITLE	
INSPECTION DATE 09/19/2025	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	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	
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		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		X	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		X	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				40. Wiping cloths: properly used and stored		COMPLIANCE ENFORCEMENT		
X	30. Food storage, food storage containers identified		PHYSICAL FACILITIES				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 Main Kitchen inside the Titan Dining Hall.

Several of the violations listed in the report are repeated violations from previous routine inspection. A re-inspection shall be conducted to verify compliance.

NOTE:

- Observed melted ice water on the floor around the ice machine in the back kitchen. The facility shall mop up the area after scooping ice to prevent potential slipping hazards.

- The facility is currently working with CSUF EHS for the remodel of the warewashing room. See plan check inspection reports for more details.

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 following hand sinks were measured at a maximum temperature of:

- women's restroom at 92F
- both gender neutral restroom at 72F

The facility shall make the necessary repairs to provide a minimum of 100- 108F for the hand sinks listed above.

NOTE: EHS was not able to verify the water temperature in the men's restroom at the time of the inspection. The facility shall verify the temperature to ensure that it meets the minimum requirements.

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 lower spray nozzles were at 72F.

Raise and maintain the spray nozzles at a minimum of 120F.

The facility shall make the necessary repairs to provide a minimum of 120F. A reinspection shall be conducted to verify compliance.

30. Food storage, food storage containers identified

Food shall be stored in an approved manner. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))

Inspector Comments: Observed boxes of cereal and snacks stored directly on the floor in the dry storage room.

Raise and maintain all food products at a minimum of 6-inches above the floor.

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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: Observed heavy condensate, a puddle of liquid, and ice build up around the door and window of the walk-in freezer.

Per operator, the freezer temperature has been fluctuating between -2F to 2F.

The facility shall make the necessary repairs to the walk-in freezer.

The facility shall consult with CSUF EHS prior to any construction/ repairs.

36. Equipment, utensils, and linens: storage and use

Utensils, equipment, and linens shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

Inspector Comments: Observed CO2 container chain to the syrup rack in the dry storage room near the employee restrooms.

Ensure to fasten all pressurized cylinders to a rigid structure.

41. Plumbing: proper backflow devices

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: 1. Observed a new drainage funnel under the water fill station in the catering kitchen.

Per operator, the new drainage funnel was installed because of the water leak from the backflow device.

The funnel drain is not an approved drainage. Remove the funnel drain.

Repair the backflow device to prevent leaking.

2. Observed missing air gap at drainage pipes next to mop sink.

Provide minimum of 1 inch air gap to prevent any potential backflow contamination from the plumbing system into food contact or clean equipment areas.

3. Observed drainage pipes in the mop room wrapped with tape.

Remove the tape. The facility shall repair the pipe to ensure it is compliant.

4. Observed a leak on the copper pipe in the ceiling in the walk way in front of the catering kitchen.

Repair the leak as needed.

5. Observed missing cover on the vacuum breaker on the mop sink.

Replace missing cover.

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 the men's toilet in the back kitchen being held with a wooden block.

Remove the wooden block and repair the toilet.

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: Fly trap observed mounted directly above the soda syrup rack and above movable racks near the back kitchen area.

Relocate fly traps to be away from food and food contact areas.

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)

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Inspector Comments: 1. Observed soiled ceilings throughout facility.
Clean and maintain all areas of facility to be free of dust and food stains.

2. Observed heavy dust accumulation at the vent throughout the facility.
Clean and maintain all areas of facility to be free of dust and food stains.

3. Observed damaged walls, holes in the wall, and peeled paint throughout the facility.
Repair or replace damaged wall surfaces to restore a smooth, durable, and cleanable finish.

4. Observed missing ceiling tile due to water damage in the walk way in front of the catering kitchen.
Replace missing ceiling tile.

5. Observed dark grime on the walls of the pre-rinse sink area in the warewashing room.
Remove the grime and sanitize the walls.

6. Observed black debris and staining on the floor under the pre-rinse sink in the warewashing room.
Clean and sanitize the floor under the pre-rinse 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