



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Brief Stop		OPERATOR CSU Fullerton Auxiliary Services	Permit No. 25-07
FACILITY LOCATION 800 N. State College Blvd., Langsdorf Hall, Fullerton, CA 92831		INSPECTOR Justine Baldacci	
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Not applicable		PERSON IN CHARGE / TITLE Kim Ball / Manager	
INSPECTION DATE 01/16/2026	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																					
X					1. Demonstration of knowledge, food safety certification		X					14. Food contact surfaces clean and sanitized									
EMPLOYEE HEALTH AND HYGENIC PRACTICES																					
X					2. Communicable diseases: reporting, restrictions, and exclusions			X					14A. Sanitizer type is Chlorine								
X					3. No discharge from eyes, nose, or mouth			X					14B. Sanitizer type is Quaternary Ammonium								
X					4. Proper eating,tasting, drinking or tobacco use			X					14C. Sanitizer type is Iodine								
CONTAMINATION BY HANDS																					
X					5. Hands clean and properly washed, gloves used properly			X					14D. Sanitizer type is Hot Water								
X					6. Adequate hand washing facilities supplied and accessible.			X													
TIME AND TEMPERATURE RELATIONSHIPS																					
		X			7A. Proper hot holding temperatures.			X					FOOD FROM APPROVED SOURCES								
X					7B. Proper cold holding temperatures.			X					15. Food Obtained from approved source								
		X			8. Times as a public health control; procedures and records			X					16. Compliance with shell stock tags, condition, display								
		X			9. Proper cooling methods			X					17. Compliance with Gulf Oyster Regulations								
		X			10. Proper Cooking time and temperature			CONFORMANCE WITH APPROVED PROCEDURES													
		X			11. Proper reheating procedures for hot holding			X					18. Compliance with variance, specialized process and HACCP plan								
PROTECTION FROM CONTAMINATION														CONSUMER ADVISORY							
X					12. Return and re-service of food			X					19. Consumer advisory provided for raw or undercooked foods								
X					13. Food in good condition, safe, and unadulterated			X					20. Licensed health care facilities/public and private schools: prohibited foods not offered								
WATER/HOT WATER														VERMIN							
X								X					21. Hot and cold water available								
X								X					22. Sewage and wastewater properly disposed								
X								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								
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								
26. Approved thawing methods used, frozen food			35. Equipment/utensils approved, installed, clean, good repair, capacity			PERMANENT FOOD FACILITIES		
27. Food separated and protected			36. Equipment, utensils, and linens: storage and use			45. Floor, walls, and ceilings: built, maintained, and cleaned		
28. Washing fruits and vegetables			37. Vending Machines			46. No unapproved private homes/living or sleeping quarters		
29. Toxic substances properly identified, stored, used			38. Adequate ventilation and lighting, designated areas, use			SIGNS/REQUIREMENTS		
FOOD STORAGE/DISPLAY/SERVICE			39. Thermometers provided and accurate			47. Signs posted, last inspection report available, placard posted		
30. Food storage, food storage containers identified			40. Wiping cloths: properly used and stored			COMPLIANCE ENFORCEMENT		
31. Consumer self-service			PHYSICAL FACILITIES			48. Plan review		
32. Food properly labeled and honestly presented			41. Plumbing: proper backflow devices			49. Permits available		
			42. Garbage and refuse properly disposed of, facilities maintained			50. Impoundment		
						51. Permit Suspension		

Opening Comments

A routine inspection was conducted at Brief Stop on this date following completion of a renovation project. At the time of inspection, the facility was not open for business. All equipment was present, operational, and stocked with products.

Three floor sinks with movable, slightly raised covers are located in aisle spaces. Per the Project Manager, the covers are to be replaced with new covers, which will be flush to the floor. Please continue to work with EHS and provide updates on the status of the floor sink cover replacement.

As identified in a prior plan review inspection:

- Per plans, the facility has 3 floor drains. During the inspection, observed 3 floor sinks in the customer aisle space. Sheet vinyl is not approved when there are floor sinks. Per operator, the floor sinks were existing. The remodel includes upgrading the floors. If the sheet vinyl lifts around the floor sinks upon routine inspections, the facility may be required to make modifications the floor sinks and flooring material.
- Exposed ceiling is conditionally approved over the microwaves counter. The facility shall maintain this area in clean and in good condition. If the facility is not able to maintain this area clean and in good condition during routine inspections, the facility may have to provide a drop ceiling or other approved ceiling materials.

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