



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Community Market		OPERATOR Compass Group USA		Permit No. 25-10
FACILITY LOCATION 800 N. State College Blvd., Student Housing, Fullerton, CA 92831				INSPECTOR Karen Vu
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Not applicable		PERSON IN CHARGE / TITLE Clarissa Gomez / Assistant Director		
INSPECTION DATE 01/27/2026	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
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					15. Food Obtained from approved source	
X					7B. Proper cold holding temperatures.		X					16. Compliance with shell stock tags, condition, display	
X					8. Times as a public health control; procedures and records		X					17. Compliance with Gulf Oyster Regulations	
			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					18. Compliance with variance, specialized process and HACCP plan	
X					13. Food in good condition, safe, and unadulterated		X					19. Consumer advisory provided for raw or undercooked foods	
WATER/HOT WATER													
							X					20. Licensed health care facilities/public and private schools: prohibited foods not offered	
VERMIN													
X							X					21. Hot and cold water available	
X							X					22. Sewage and wastewater properly disposed	
PROTECTION FROM CONTAMINATION													
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			X 44. Premises, personal/cleaning items, vermin proofing		
GENERAL FOOD SAFETY REQUIREMENTS								
X 26. Approved thawing methods used, frozen food			X 35. Equipment/utensils approved, installed, clean, good repair, capacity			PERMANENT FOOD FACILITIES		
27. Food separated and protected			X 36. Equipment, utensils, and linens: storage and use			X 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			X 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 this date for The Community Market.

The Community Market operates in conjunction with the Titan Dining Hall.

Routine Inspection Observations and Notes:

1. Observed a temporary AC unit in the facility. Per operator, the temporary AC unit was placed in the facility for when the facility gets warm. The temporary AC unit should not be operated on a daily basis. The facility shall determine a more permanent means. NOTE: The manufacturer specification for the refrigeration units have ambient temperature requirements. Failure to follow manufacturer requirements may lead to additional equipment failure.
2. NOTE: Observed an additional storage unit for the market on the adjacent side of the facility. This storage unit does not have the proper finishes (vinyl cove base, VCT tiles, etc.) Upon remodel, the facility shall upgrade the finishes. In addition, there are plumbing lines on the ceiling and side of the storage space. Observed staining of moisture on the insulation of the pipes. Pay close attention to the pipes and ensure that food products are properly protected.

The facility shall work with CSUF EHS for the corrections noted in the report.

14A. Sanitizer type is Chlorine

Manual sanitization shall be accomplished by contact with 100 ppm chlorine solution for at least 30 seconds. Automatic sanitization shall be accomplished by contact with 50 ppm chlorine solution for at least 30 seconds. (114099.4, 114099.6)

Inspector Comments: Observed no sanitizer and sanitizer bucket available at the time of the inspection.
Provide sanitizer and a sanitizer bucket when the facility is in operation.
Corrected on site.

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 hot water temperature measured at the hand wash sink was at 109F.
The facility shall provide a minimum hot water temperature at 120F.

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: Observed one display refrigerator and one reach in freezer that are out of service.

Repair or replace the units.

If the facility replaces the units, a plan review is required.

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 a CO2 tank secured to a shelf inside the cabinet under the customer self service area. Secure the CO2 tank to a rigid structure (such as the wall).

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: Observed a personal cup of coffee inside the undercounter refrigerator where the Forrealz machine. Relocate all personal items in a designated area away from consumer's products. Corrected on site.

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: Observe dust accumulation on the walls and countertop behind equipment near the hand wash sink. Eliminate the dust and maintain the walls and countertop in clean condition at all times.

48. Plan review

A person building or remodeling a food facility shall submit plans for approval before starting any construction or remodeling of any facility used as a food facility. (114380)

Inspector Comments: Observed several new freezer units in the facility. Per operator, the facility is expecting additional new refrigeration units.

Do not purchase new equipment for the facility until approved by Plan Check.

The facility shall send specification sheets and an updated floor plan to CSUF EHS for review and approval.

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