



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME		OPERATOR		Permit No.
Juice-It-Up! - Humanities Plaza		Connie So		25-19
FACILITY LOCATION		INSPECTOR		
800 N. State College Blvd., Humanities Plaza, Fullerton, CA 92831		Connie So		
FOOD MANAGER / CERTIFICATE EXPIRATION DATE		PERSON IN CHARGE / TITLE		
Connie So, 7/18/2026				
INSPECTION DATE	INSPECTION TYPE	RE-INSPECTION Date		INSPECTION RESULTS
01/27/2026	Routine			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									
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								
X 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			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			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 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 a basket of strawberries in the basin of the handwashing sink.

Relocate the basket of strawberries. Ensure that the handwashing sink is unobstructed and easily accessible at all times to ensure proper handwashing.

Corrected 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)

Inspector Comments: Observed dust on the interior crevices of the ice machine.

Clean and maintain the ice machine in clean and in good condition at all times.

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: Observed dust and debris on the walls behind equipment.

Clean and maintain the walls in clean and in good condition at all times.

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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