

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Aloha Java		OPERATOR Connie So		Permit No. 25-02
FACILITY LOCATION 800 N. State College Blvd., GH 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 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							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			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			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				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			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 Aloha Java.

This facility is currently working with the campus to submit plans to make the necessary upgrades to meet minimum food safety requirements. An inspection report in regards to the upgrades were written in a previous inspection report for reference.

NOTE:

- There are several residential equipment and unapproved equipment in the facility (ex. 3-compartment sink with 1 integral drain board). Upon renovations, the facility shall upgrade the equipment. EH&S will review the submittals and discuss the upgrades with the operator.
- The facility replaced the hot water heater to a 6kW water heater.

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 a scoop with the handle touching the sugar.

Ensure that the scoop is stored with the handle in an upright position to prevent possible contamination.

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 side of the ice machine.

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

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 personal drinks without a lid stored on top of the undercounter refrigerator.

Relocate personal drinks to a designated area away from food preparation area.

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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