



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME		OPERATOR		Permit No.
Aloha Java		Connie So		25-02
FACILITY LOCATION				INSPECTOR
800 N. State College Blvd., GH Plaza, Fullerton, CA 92831				Karen Vu
FOOD MANAGER / CERTIFICATE EXPIRATION DATE		PERSON IN CHARGE / TITLE		
Connie So, 7/18/2026		Connie So		
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		X	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								
X	30. Food storage, food storage containers identified			39. Thermometers provided and accurate			47. Signs posted, last inspection report available, placard posted	
	31. Consumer self-service			40. Wiping cloths: properly used and stored			COMPLIANCE ENFORCEMENT	
	32. Food properly labeled and honestly presented			PHYSICAL FACILITIES			48. Plan review	
				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 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