



## RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME		OPERATOR		Permit No.
Food Court Catering Kitchen		CSU Fullerton Auxiliary Services		25-11
FACILITY LOCATION		INSPECTOR		
800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831		Karen Vu		
FOOD MANAGER / CERTIFICATE EXPIRATION DATE		PERSON IN CHARGE / TITLE		
Edwin Valenzuela, 7/9/2026		Norbella Zalasar		
INSPECTION DATE	INSPECTION TYPE	RE-INSPECTION Date	INSPECTION RESULTS	
01/30/2026	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
<b>EMPLOYEE KNOWLEDGE</b>													
X					1. Demonstration of knowledge, food safety certification								
X					2. Communicable diseases: reporting, restrictions, and exclusions								
X					3. No discharge from eyes, nose, or mouth								
X					4. Proper eating,tasting, drinking or tobacco use								
<b>CONTAMINATION BY HANDS</b>													
X					5. Hands clean and properly washed, gloves used properly								
X					6. Adequate hand washing facilities supplied and accessible.								
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>													
X					7A. Proper hot holding temperatures.								
X					7B. Proper cold holding temperatures.								
			X		8. Times as a public health control; procedures and records								
X					9. Proper cooling methods								
X					10. Proper Cooking time and temperature								
X					11. Proper reheating procedures for hot holding								
<b>PROTECTION FROM CONTAMINATION</b>													
X					12. Return and re-service of food								
X					13. Food in good condition, safe, and unadulterated								
<b>PROTECTION FROM CONTAMINATION</b>													
								X					
									X				
										X			
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>													
									X				
										X			
											X		
<b>CONSUMER ADVISORY</b>													
										X			
											X		
<b>WATER/HOT WATER</b>													
X											X		
X												X	
<b>VERMIN</b>													
X												X	

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### Good Retail Practices

OUT	Violation	COS	OUT	Violation	COS	OUT	Violation	COS
<b>SUPERVISION</b>								
<b>EQUIPMENT/UTENSILS/LINENS</b>								
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		
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>								
X 26. Approved thawing methods used, frozen food			X 35. Equipment/utensils approved, installed, clean, good repair, capacity			<b>PERMANENT FOOD FACILITIES</b>		
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			X 38. Adequate ventilation and lighting, designated areas, use			<b>SIGNS/REQUIREMENTS</b>		
<b>FOOD STORAGE/DISPLAY/SERVICE</b>			39. Thermometers provided and accurate			X 47. Signs posted, last inspection report available, placard posted		
30. Food storage, food storage containers identified			40. Wiping cloths: properly used and stored			<b>COMPLIANCE ENFORCEMENT</b>		
31. Consumer self-service			<b>PHYSICAL FACILITIES</b>			X 48. Plan review		
32. Food properly labeled and honestly presented			X 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 Food Court Catering Kitchen inside the Titan Student Union.

No food preparation was observed at the time of the inspection.

The following was observed/discussed during the routine inspection:

1. Observed the mechanical dishwasher and the 3-compartment sink plumbed directly into sanitary sewer. The mechanical dishwasher and the 3-compartment sink shall indirectly drain into a floor sink with an air gap. Upon renovations or repairs, the facility shall upgrade the plumbing so that the mechanical dishwasher and the 3-compartment sink drains indirectly into the floor sink with an air gap.
2. Observed a rack with boxes of Pepsi syrups stored approximately 1 inch away from the electrical panel door. Relocate the rack to provide a minimum of 36 inch clearance around the perimeter of the electrical panel.
3. Observed vinyl cove base around the Pepsi dispensing unit in the customer area. Upon disrepair or renovations, the facility shall replace the vinyl cove base with a material that is smooth, durable, easily cleanable, and washable.
4. The floor sink under the Pepsi dispenser in the center of the food court of the TSU is not accessible. The floor sink shall be accessible. The facility shall propose a method to make this change in order to properly clean the floor sink.
5. Observed equipment swapped out under the mechanical exhaust hood with other equipment from nearby food facilities. Per operator, the equipment will not be used under the hood. Do not swap equipment under the mechanical exhaust hood until approved by CSUF EHS and other pertaining agencies.
6. The liquid CO2 tank had a release on 01/27/26. The facility shall work with CSUF EHS and the CO2 tank vendor to develop a hazmat training program and emergency response plan.

The facility shall work with CSUF EHS to make the corrections listed in this report.

### 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 buildup of calcium or hard water residue on the top surface of the ice machine. Clean and remove the mineral buildup from the ice machine and ensure all equipment surfaces are maintained in a clean, sanitary manner as to prevent contamination to the ice and surrounding food-contact equipment.

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### 38. Adequate ventilation and lighting, designated areas, use

Adequate lighting and ventilation shall be provided. Exhaust hoods should be approved and maintained. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

Inspector Comments: Observed dust accumulation on the vents at the hood of the cookline. Clean and maintain the vents in clean and in good condition at all times.

### 41. Plumbing: proper backflow devices

All plumbing, plumbing fixtures and grease interceptors shall be installed in compliance with local plumbing ordinances. (114171, 114183.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

Inspector Comments: a. Observed small leak at the faucet of the 3-compartment sink. Repair or replace the faucet to eliminate leak. All plumbing fixtures must be maintained in good repair to ensure proper warewashing.

b. Observed a small leak on the faucet of the 2-compartment preparation sink. Repair or replace the faucet to eliminate leak.

### 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: a. Observed heavy dust accumulation on the walls, ceilings, and air vents throughout the facility. Clean and maintain the walls, ceilings, and air vents in clean and in good condition at all times.

b. Observed peeled ceiling tiles at random areas throughout the facility. Replace the ceiling tiles with a material that is smooth, durable, washable, and easily cleanable. The facility shall contact CSUF EHS prior to replacing the ceiling tiles to ensure that the new ceiling tiles are compliant.

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](http://www.ehs.fullerton.edu)