



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME		OPERATOR		Permit No.
Baja Fresh Express		CSU Fullerton Auxiliary Services		25-06
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		
Norbella Zalasar, 7/9/2026		Norbella Zalasar		
INSPECTION DATE	INSPECTION TYPE	RE-INSPECTION Date	INSPECTION RESULTS	
02/03/2026	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			X 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			X 47. Signs posted, last inspection report available, placard posted		
X 30. Food storage, food storage containers identified	X		40. Wiping cloths: properly used and stored			COMPLIANCE ENFORCEMENT		
31. Consumer self-service			PHYSICAL FACILITIES			48. Plan review		
X 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 Baja Fresh in the Titan Student Union.

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 two small holes near the hot and cold handles of the hand wash sink in the front service line. Repair/seal the holes as needed.

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 plastic wrap covering several containers of hot foods inside the hot holding unit at the front service line. Single use plastic wrap is not designed to be used as a cover inside a hot holding unit. Discontinue this practice. Replace plastic wrap with a lid that is food grade and designed for hot holding. Corrected on site.

32. Food properly labeled and honestly presented

Any food is misbranded if its label is false or misleading. Consumer notification shall be provided when required. Food should not contain artificial trans fat. Infant formula or baby food must not be offered for sale after the "use by" date. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5, 114377, 114365.2, Sherman Food, Drug and Cosmetic Law)

Inspector Comments: Observed a container of sugar with no label. Ensure to label all food products that are not easily identifiable. 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 damaged/ bent door of the walk-in refrigerator. Repair the door.

45. Floor, walls, and ceilings: built, maintained, and cleaned

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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 ceiling tiles throughout the facility.
Clean and maintain the ceiling tiles in clean and in good condition at all times.

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