



### RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Titan Dining Hall - Global Kitchen		OPERATOR Compass Group USA	Permit No. 25-14
FACILITY LOCATION 800 N. State College Blvd., Student Housing, Fullerton, CA 92831			INSPECTOR Silvia Aguilar
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Brent Heinisch, 10/22/2027		PERSON IN CHARGE / TITLE Kenneth Christian	
INSPECTION DATE 02/06/2026	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
<b>EMPLOYEE KNOWLEDGE</b>						
X					1. Demonstration of knowledge, food safety certification	
<b>EMPLOYEE HEALTH AND HYGENIC PRACTICES</b>						
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					14. Food contact surfaces clean and sanitized	
			X		14A. Sanitizer type is Chlorine	
X					14B. Sanitizer type is Quaternary Ammonium	
			X		14C. Sanitizer type is Iodine	
X					14D. Sanitizer type is Hot Water	
<b>FOOD FROM APPROVED SOURCES</b>						
X					15. Food Obtained from approved source	
			X		16. Compliance with shell stock tags, condition, display	
			X		17. Compliance with Gulf Oyster Regulations	
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
			X		18. Compliance with variance, specialized process and HACCP plan	
<b>CONSUMER ADVISORY</b>						
			X		19. Consumer advisory provided for raw or undercooked foods	
			X		20. Licensed health care facilities/public and private schools: prohibited foods not offered	
<b>WATER/HOT WATER</b>						
X					21. Hot and cold water available	
X					22. Sewage and wastewater properly disposed	
<b>VERMIN</b>						
X					23. No rodents, insects, birds, or animals	



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**Good Retail Practices**

OUT	Violation	COS	OUT	Violation	COS	OUT	Violation	COS
<b>SUPERVISION</b>			<b>EQUIPMENT/UTENSILS/LINENS</b>			<b>PHYSICAL FACILITIES</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	35. Equipment/utensils approved, installed, clean, good repair, capacity		<b>PERMANENT FOOD FACILITIES</b>		
	26. Approved thawing methods used, frozen food		X	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		X	38. Adequate ventilation and lighting, designated areas, use		<b>SIGNS/REQUIREMENTS</b>		
	29. Toxic substances properly identified, stored, used			39. Thermometers provided and accurate			47. Signs posted, last inspection report available, placard posted	
<b>FOOD STORAGE/DISPLAY/SERVICE</b>				40. Wiping cloths: properly used and stored		<b>COMPLIANCE ENFORCEMENT</b>		
	30. Food storage, food storage containers identified		<b>PHYSICAL FACILITIES</b>			X	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 Global Kitchen inside the Titan Dining Hall.

**Inspection Comments:**

- Observed two new Cres Cor hot holding unit. One of the hot holding unit was plugged into the outlet via an extension cord. Discontinue this practice. The facility shall work with CSUF EHS by providing the specification sheet for these units and determining an alternative location for this unit. Do not use these units until approval by CSUF EHS.

**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 new hot holding unit obstructing the hand wash station. Ensure that the handwashing sink is unobstructed and easily accessible at all times for proper hand washing.

**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 the bottom compartment of the double deck steamer at the cookline out of order. Observed heavy accumulation of steam and moisture behind the unit. There was a floor sign indicating wet floor in the area. Repair the equipment as needed.

**36. Equipment, utensils, and linens: storage and use**

Utensils, equipment, and linens shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

Inspector Comments: Observed one CO2 tank chained into a wall bracket that is holding another CO2 tank in place. Ensure that all CO2 tanks are chain to a rigid structure.

**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 a string of loose silicon hanging from the seam on the interior side of the mechanical exhaust hood at the main cookline in Global Eats. Remove the loose silicon and reseal the seam with an approved material.



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**48. Plan review**

A person building or remodeling a food facility shall submit plans for approval before starting any construction or remodeling of any facility used as a food facility. (114380)

Inspector Comments: Observed two new Cres Cor hot holding unit. One of the hot holding unit was plugged into the wall receptacle via an extension cord. Discontinue this practice. The facility shall work with CSUF EHS by providing the specification sheet for these units. Do not use these units until approval by CSUF EHS.

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)