



### RETAIL FOOD FACILITY INSPECTION REPORT

|   |                            |                               |                             |
|---|----------------------------|-------------------------------|-----------------------------|
| FACILITY NAME<br>Titan Dining Hall - Main Kitchen                                     |                            | OPERATOR<br>Compass Group USA | Permit No.<br>25-15         |
| FACILITY LOCATION<br>800 N. State College Blvd., Student Housing, Fullerton, CA 92831 |                            |                               | INSPECTOR<br>Silvia Aguilar |
| FOOD MANAGER / CERTIFICATE EXPIRATION DATE<br>Brent Heinisch, 10/22/2027              |                            | PERSON IN CHARGE / TITLE      |                             |
| INSPECTION DATE<br>02/06/2026   | INSPECTION TYPE<br>Routine | RE-INSPECTION Date            | INSPECTION RESULTS<br>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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| 800 N. State College Blvd., Student Housing, Fullerton, CA 92831 |            |            |

**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         |     |                                  | 36. Equipment, utensils, and linens: storage and use                     |     | X                                | 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>       |  |     |                                  | 48. Plan review  |     |
|   | 31. Consumer self-service                              |     | X                                | 41. Plumbing: proper backflow devices                                    |     |                                  | 49. Permits available  |     |
| X                                       | 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 the Main Kitchen inside the Titan Dining Hall.

**Inspection Comments:**

- Observed an extension cord on the outside of the men's restroom in the back kitchen. Unable to determine where the extension cord is attached. The facility shall determine the route of the extension cord and remove the extension cord.

- Observed daisy chaining of extension cords do the cleaning equipment. Discontinue daisy chaining of extension cords. Appliances are designed to be plugged into a wall receptable. The facility shall work with CSUF EHS and the Student Housing to determine a solution for this.

**14D. Sanitizer type is Hot Water**

Manual sanitization shall be accomplished by contact with water of at least 171°F for 30 seconds. Automatic sanitization shall achieve a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator. (114099.4, 114099.6)

Inspector Comments: The hot water on the mechanical dishwasher was measuring at a maximum temperature of 159F. The facility shall contact Hobart to determine the cause of this. A re-inspection shall be conducted to verify compliance.

**21. Hot and cold water available**

An approved, pressurized potable supply of cold and/or hot water shall be provided at all times. (113941, 113953(c), 114099.2(b), 114163, 114189, 114192, 114192.1, 114195)

Inspector Comments: The following hand sinks were measured at a maximum temperature of:

- women's restroom at 70F
- both gender neutral restroom at 70F
- back kitchen women's restroom at 90F

The facility shall make the necessary repairs to provide a minimum of 100- 108F for the hand sinks with mixed valves listed above.

NOTE: EHS was not able to verify the water temperature in the men's restroom and the men's restroom in the back kitchen at the time of the inspection. The facility shall verify the temperature to ensure that it meets the minimum requirements.

**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 3 dented cans (hoison sauce and artichokes) in the dry storage room. Remove the dented cans from the inventory. Ensure food intended for customers are in good condition and unadulterated. Corrected on site.

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**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: 1. Observed dust and debris in the refrigerator next to the mechanical exhaust hood. Clean and maintain the refrigerator in clean and in good condition at all times.

2. Observed a cut out in the stainless steel preparation table where the old faucet was capped in the catering kitchen. Seal the cut out. The facility shall work with CSUF EHS on this correction.

**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 cracked/broken light cover in the area where the 3-compartment sink is located. Replace the cracked/broken light cover.

**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: 1. Observed tape blocking off the 3rd compartment of the 3-compartment sink. Per operator, the pipe below is leaking water when used. Repair the leak.

2. Observed missing air gap at drainage pipes next to mop sink. Provide minimum of 1 inch air gap to prevent any potential backflow contamination from the plumbing system into food contact or clean equipment areas.

3. Observed missing cover on the vacuum breaker on the mop sink. Replace missing cover.

4. Observed one spray nozzle at the pre-rinse area in the warewashing room inoperable. Repair the spray nozzle.

**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: 1. Observed soiled ceilings throughout facility. Clean and maintain all areas of facility to be free of dust and food stains.

2. Observed heavy dust accumulation at the vent throughout the facility. Clean and maintain all areas of facility to be free of dust and food stains.

3. Observed damaged walls, holes in the wall, and peeled paint throughout the facility. Repair or replace damaged wall surfaces to restore a smooth, durable, and cleanable finish.

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)

