



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Titan Dining Hall - Pure Eats		OPERATOR Compass Group USA	Permit No. 25-13
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
EMPLOYEE KNOWLEDGE						
X					1. Demonstration of knowledge, food safety certification	
EMPLOYEE HEALTH AND HYGENIC PRACTICES						
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	
CONTAMINATION BY HANDS						
X					5. Hands clean and properly washed, gloves used properly	
		X			6. Adequate hand washing facilities supplied and accessible.	
TIME AND TEMPERATURE RELATIONSHIPS						
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	
PROTECTION FROM CONTAMINATION						
X					12. Return and re-service of food	
X					13. Food in good condition, safe, and unadulterated	
PROTECTION FROM CONTAMINATION						
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	
FOOD FROM APPROVED SOURCES						
X					15. Food Obtained from approved source	
			X		16. Compliance with shell stock tags, condition, display	
			X		17. Compliance with Gulf Oyster Regulations	
CONFORMANCE WITH APPROVED PROCEDURES						
			X		18. Compliance with variance, specialized process and HACCP plan	
CONSUMER ADVISORY						
			X		19. Consumer advisory provided for raw or undercooked foods	
			X		20. Licensed health care facilities/public and private schools: prohibited foods not offered	
WATER/HOT WATER						
X					21. Hot and cold water available	
X					22. Sewage and wastewater properly disposed	
VERMIN						
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			PHYSICAL FACILITIES		
	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			PERMANENT FOOD FACILITIES			SIGNS/REQUIREMENTS		
	26. Approved thawing methods used, frozen food			35. Equipment/utensils approved, installed, clean, good repair, capacity			45. Floor, walls, and ceilings: built, maintained, and cleaned	
X	27. Food separated and protected			36. Equipment, utensils, and linens: storage and use			46. No unapproved private homes/living or sleeping quarters	
	28. Washing fruits and vegetables			37. Vending Machines		COMPLIANCE ENFORCEMENT		
	29. Toxic substances properly identified, stored, used			38. Adequate ventilation and lighting, designated areas, use			47. Signs posted, last inspection report available, placard posted	
FOOD STORAGE/DISPLAY/SERVICE				39. Thermometers provided and accurate			48. Plan review	
	30. Food storage, food storage containers identified			40. Wiping cloths: properly used and stored			49. Permits available	
	31. Consumer self-service		PHYSICAL FACILITIES				50. Impoundment	
	32. Food properly labeled and honestly presented			41. Plumbing: proper backflow devices			51. Permit Suspension	
				42. Garbage and refuse properly disposed of, facilities maintained				

Opening Comments

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 no hand soap at the handwash sink in the front service area. Ensure that hand soap is provided at all times for proper handwashing.

7B. Proper cold holding temperatures.

Potentially hazardous cold foods shall be held at or below 41°F. (113996, 113998, 114037, 114343(a))

Inspector Comments: At the time of the inspection, the container of yogurt was measured at 46F and the cottage cheese was measured at 55F at the Nook. Per operator, the food products were brought taken from the walk-in refrigerator and brought out to the service line approximately 30 minutes prior to the inspection. The operator removed the food products and took it to the main kitchen. Observed the condenser unit below expelling high heat. The facility shall make the necessary repair on the unit. A re-inspection shall be conducted to verify that the unit is operating as intended.

27. Food separated and protected

All food shall be separated and protected from contamination. (113980, 113984, 113986, 114060, 114067, 114077, 114073, 114143)

Inspector Comments: Observed plastic wrap with the plastic touching the food products inside the hot holding units. Plastic wraps are not designed to be held in the hot holding unit. Discontinue this process. The facility shall provide an alternatives means for covering food in the hot holding unit.

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

