



### RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Togo's		OPERATOR CSU Fullerton Auxiliary Services		Permit No. 25-32
FACILITY LOCATION 800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831				INSPECTOR Maria Barahona
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Michael Frias 01/23/2029		PERSON IN CHARGE / TITLE Norbella Zalasar / Manager		
INSPECTION DATE 06/04/2026	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		X	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		X	44. Premises, personal/cleaning items, vermin proofing	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>				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			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>		
X	30. Food storage, food storage containers identified	X	<b>PHYSICAL FACILITIES</b>				48. Plan review	
	31. Consumer self-service			41. Plumbing: proper backflow devices			49. Permits available	
	32. Food properly labeled and honestly presented		X	42. Garbage and refuse properly disposed of, facilities maintained			50. Impoundment	
							51. Permit Suspension	

**Opening Comments**

A routine inspection was conducted on this date. A copy of the Time as a Public Health Control template will be emailed to the person in charge.

**Inspection comments:**

Observed 2 hoses inside the two undercounter refrigeration units at the front service area. Unable to determine the purpose of the hoses. The facility shall monitor the hoses to endure that no liquid drips from the hoses inside the units. Mechanical dishwasher was not operational at the time of this inspection, chlorine is used for the mechanical dishwasher.

**8. Times as a public health control; procedures and records**

When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. (114000)

Inspector Comments: Observed sliced tomatoes on time as a public health control (TPHC), not marked or otherwise identified with signage or stickers. The person in charge stated the food had not been out of temperature control for less than 4 hours.

Maintain labels on foods held on TPHC indicating the discard time 4 hours after removal from temperature control

**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 a stainless-steel shaker for pepper to not be labeled, the content of the container was not easily identifiable. Education was provided on labeling requirements. The shaker was labeled during the inspection.

**33. Nonfood contact surfaces clean**

All nonfood-contact surfaces of utensils and equipment shall be clean. (114115(c))

Inspector Comments: Clean to remove the accumulation of dirt, dust, and debris from the following non-food contact surfaces:

1. Surfaces of fan guards inside the walk-in cooler
2. Undersides of shelving in dry storage area (under the boxes of croutons).
3. Interior surfaces of cabinets located under the soda dispensers

**42. Garbage and refuse properly disposed of, facilities maintained**

The premises shall be kept free of waste and must be disposed of appropriately. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

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Inspector Comments: Observed the lids for the dumpsters to be open. Maintain the lids closed at all times when not in immediate use.

**44. Premises, personal/cleaning items, vermin proofing**

The premises of the food facility shall be kept clean and vermin-proof; non food items shall be stored and displayed separate from food and food-contact surfaces. (114067(j), 114123, 114143(a, b), 114256, 114256.1, 114256.1, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

Inspector Comments: Observed gaps greater than 1/4 inch at ceiling tiles above the ware washing area. Repair/replace the tiles to eliminate the gaps.

**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: Observed base coving at the following locations to be in disrepair:

1. Entrance to the back preparation area, across from the handwashing station
2. Directly outside of the walk-in cooler used by Togo's

Repair/replace the base coving and maintain in good condition.

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)

