

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Aloha Java		OPERATOR Connie So		Permit No. 25-02
FACILITY LOCATION 800 N. State College Blvd., GH Plaza, Fullerton, CA 92831				INSPECTOR M. Barahona
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Connie So, 7/18/2026		PERSON IN CHARGE / TITLE Connie So / Owner		
INSPECTION DATE 07/14/2026	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	IN	MAJ	MIN	N/A	N/O	Violation	COS
EMPLOYEE KNOWLEDGE							PROTECTION FROM CONTAMINATION						
X					1. Demonstration of knowledge, food safety certification		X					14. Food contact surfaces clean and sanitized	
EMPLOYEE HEALTH AND HYGENIC PRACTICES										X		14A. Sanitizer type is Chlorine	
X					2. Communicable diseases: reporting, restrictions, and exclusions		X					14B. Sanitizer type is Quaternary Ammonium	
X					3. No discharge from eyes, nose, or mouth					X		14C. Sanitizer type is Iodine	
X					4. Proper eating, tasting, drinking or tobacco use		X					14D. Sanitizer type is Hot Water	
CONTAMINATION BY HANDS							FOOD FROM APPROVED SOURCES						
X					5. Hands clean and properly washed, gloves used properly		X					15. Food Obtained from approved source	
		X			6. Adequate hand washing facilities supplied and accessible.	X				X		16. Compliance with shell stock tags, condition, display	
TIME AND TEMPERATURE RELATIONSHIPS										X		17. Compliance with Gulf Oyster Regulations	
X					7A. Proper hot holding temperatures.		CONFORMANCE WITH APPROVED PROCEDURES						
X					7B. Proper cold holding temperatures.					X		18. Compliance with variance, specialized process and HACCP plan	
				X	8. Times as a public health control; procedures and records		CONSUMER ADVISORY						
			X		9. Proper cooling methods					X		19. Consumer advisory provided for raw or undercooked foods	
			X		10. Proper Cooking time and temperature					X		20. Licensed health care facilities/public and private schools: prohibited foods not offered	
			X		11. Proper reheating procedures for hot holding		WATER/HOT WATER						
PROTECTION FROM CONTAMINATION							X					21. Hot and cold water available	
X					12. Return and re-service of food		X					22. Sewage and wastewater properly disposed	
X					13. Food in good condition, safe, and unadulterated		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		X	44. Premises, personal/cleaning items, vermin proofing	X
GENERAL FOOD SAFETY REQUIREMENTS			X	35. Equipment/utensils approved, installed, clean, good repair, capacity		PERMANENT FOOD FACILITIES		
	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	
X	27. Food separated and protected	X		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		SIGNS/REQUIREMENTS		
	29. Toxic substances properly identified, stored, used			39. Thermometers provided and accurate			47. Signs posted, last inspection report available, placard posted	
FOOD STORAGE/DISPLAY/SERVICE			X	40. Wiping cloths: properly used and stored	X	COMPLIANCE ENFORCEMENT		
	30. Food storage, food storage containers identified		PHYSICAL FACILITIES				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

The purpose for this visit is to conduct a routine inspection.

This facility is currently working with the campus to submit plans to make the necessary upgrades to meet minimum food safety requirements. Refer to previous inspection reports regarding pending upgrades.

NOTE:

- There are several pieces of unapproved equipment in the facility (ex. 3-compartment sink with 1 integral drain board). Upon renovations, the facility shall upgrade the equipment. Spec sheets and/or plans must be submitted to EH&S for review prior to any changes.

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 bread rack to be stored directly in front of the handwashing station. Discontinue storing the bread rack directly in front of the handwashing station and maintain the handwashing station unobstructed and easily accessible at all times. Corrective action taken: Education was provided. The bread rack was relocated to an approved area during the inspection.

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 a bin holding consumable ice to be stored on the countertop next to an open window with no lid or sanitary covering. Provide a lid for the container to prevent contamination of the consumable ice. Corrective action taken: Education was provided. The container was covered during the inspection.

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 gaskets inside the 2-door undercounter cooler and inside the True merchandise cooler to be in disrepair. Repair/replace the gaskets at both coolers.

40. Wiping cloths: properly used and stored

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Wiping cloths used to wipe service food-contact surfaces shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3(d-e))

Inspector Comments: Observed multi-use wiping cloths stored outside of the sanitizer bucket. Discontinue holding multi-use wiping cloths outside of the sanitizer solution between uses. Store wiping cloths in an approved sanitizer solution (e.g., 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine) between uses, or provide a clean cloth for each use. Corrective action taken: Education was provided. All wiping cloths were placed in the sanitizer bucket during the inspection.

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 employee drinks to be stored on top of the ice machine and on a countertop at the coffee bar area. Discontinue storing employee drinks and/or personal effects in any area used for storage and/or preparation of food or utensils. Corrective action taken: Education was provided on approved areas for storage of employee drinks. Employee drinks were removed and relocated to the designated area.

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 the exterior door to be propped open. Discontinue propping the door open. Open doors can allow the entry of pests such as rodents, insects, and other animals which can lead to contamination of food and/or food contact surfaces. Maintain exterior doors closed at all times when not actively in use.

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