CSUF | Environmental Health and Safety
Administration and Finance

Phone: 657-278-7233 | Email: safety@fullerton.edu | Website: ehs.fullerton.edu

# RETAIL FOOD FACILITY INSPECTION REPORT

| FACILITY NAME | OPERATOR | Permit No. |
|---|---|---|
| Fresh Kitchen | CSU Fullerton Auxiliary Services | 25-12 |
| **FACILITY LOCATION** | | **INSPECTOR** |
| 800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831 | | M. Barahona |
| **FOOD MANAGER / CERTIFICATE EXPIRATION DATE** | **PERSON IN CHARGE / TITLE** | |
| Norbella Zalasar, 7/9/2026 | Michael Frias / Manager | |

| INSPECTION DATE | INSPECTION TYPE | RE-INSPECTION Date | INSPECTION RESULTS |
|---|---|---|---|
| 10/01/2026 | Routine | | 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 | |

| IN | MAJ | MIN | N/A | N/O | Violation | COS |
|---|---|---|---|---|---|---|
| | | | | | **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 | |

| FACILITY NAME | DATE | Permit No. |
|---|---|---|
| Fresh Kitchen | 10/01/2026 | 25-12 |

**FACILITY LOCATION**

800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831

## Good Retail Practices

| OUT | Violation | COS |
|---|---|---|
| | **SUPERVISION** | |
| | 24. Person in charge present and performs duties | |
| | 25. Personal cleanliness and hair restraints | |
| | **GENERAL FOOD SAFETY REQUIREMENTS** | |
| | 26. Approved thawing methods used, frozen food | |
| X | 27. Food separated and protected | X |
| | 28. Washing fruits and vegetables | |
| | 29. Toxic substances properly identified, stored, used | |
| | **FOOD STORAGE/DISPLAY/SERVICE** | |
| | 30. Food storage, food storage containers identified | |
| | 31. Consumer self-service | |
| | 32. Food properly labeled and honestly presented | |

| OUT | Violation | COS |
|---|---|---|
| | **EQUIPMENT/UTENSILS/LINENS** | |
| X | 33. Nonfood contact surfaces clean | |
| | 34. Ware washing facilities: installed, maintained, used, test strips | |
| X | 35. Equipment/utensils approved, installed, clean, good repair, capacity | |
| | 36. Equipment, utensils, and linens: storage and use | |
| | 37. Vending Machines | |
| | 38. Adequate ventilation and lighting, designated areas, use | |
| | 39. Thermometers provided and accurate | |
| | 40. Wiping cloths: properly used and stored | |
| | **PHYSICAL FACILITIES** | |
| | 41. Plumbing: proper backflow devices | |
| | 42. Garbage and refuse properly disposed of, facilities maintained | |

| OUT | Violation | COS |
|---|---|---|
| | **PHYSICAL FACILITIES** | |
| | 43. Toilet facilities: properly constructed, supplied, cleaned | |
| | 44. Premises, personal/cleaning items, vermin proofing | |
| | **PERMANENT FOOD FACILITIES** | |
| | 45. Floor, walls, and ceilings: built, maintained, and cleaned | |
| | 46. No unapproved private homes/living or sleeping quarters | |
| | **SIGNS/REQUIREMENTS** | |
| | 47. Signs posted, last inspection report available, placard posted | |
| | **COMPLIANCE ENFORCEMENT** | |
| | 48. Plan review | |
| | 49. Permits available | |
| | 50. Impoundment | |
| | 51. Permit Suspension | |

### Opening Comments

A routine inspection was conducted on this date for Fresh Kitchen in the Titan Student Union. During this visit, education on the following was provided:
1. Handwashing requirements and Procedures for Food Handlers
2. Proper glove use for Food Handlers

The facility re-opened Fall 2026 as a new food concept.

The menu for this facility includes:
- Fried chicken sandwiches
- French fries
- Prepackaged salads

NOTE: The facility replaced existing cooking equipment under the mechanical exhaust hood and a reach-in cooler in the back food preparation area. Before any changes can be done within the food facility, the facility shall contact CSUF EHS and other pertaining agencies for review and approval.

### 27. Food separated and protected

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

Inspector Comments: 1. Observed several containers of raw, uncooked chicken stored on a rack inside the designated chicken cooler, under a water leak that was visible. Discontinue storing the containers of chicken under a potential source of contamination and ensure all consumable goods are stored in a manner that prevents contamination. Refer to violation #35 for information on equipment in disrepair.

Corrective action taken: The person in charge relocated the containers of chicken to the other side of the cooler. Discontinue using the side of the cooler with the active water leak until the cooler is repaired and the leak is eliminated.

2. Observed a bin with fries stored inside the undercounter cooler next to the cook's line with no lid or sanitary covering. Provide a lid or sanitary covering for the container to prevent contamination of the food. Corrective action taken: Education was provided. A lid/sanitary covering was provided 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:
- interior and exterior surfaces of the reach- in cooler designated for the storage of chicken
- gaskets at the undercounter cooler next to the cooks line (3-door cooler)

| FACILITY NAME | DATE | Permit No. |
|---|---|---|
| Fresh Kitchen | 10/01/2026 | 25-12 |
| FACILITY LOCATION | | |
| 800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831 | | |

### 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 an accumulation of ice inside the walk-in cooler. Clean to remove the accumulation of ice and ensure to maintain the ice accumulation at a minimum.

2. Observed water/condensation leaking from the top interior of the two-door cooler designated for raw chicken storage. Repair the cooler to eliminate the leak and prevent water accumulation. Discontinue storing food in the affected area of the cooler until all necessary repairs have been completed.

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