CSUF | Environmental Health and Safety
Administration and Finance

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RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME	OPERATOR	Permit No.
Baja Fresh Express	CSU Fullerton Auxiliary Services	25-06
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	Norbella Zalasar / Supervisor	

INSPECTION DATE	INSPECTION TYPE	RE-INSPECTION Date	INSPECTION RESULTS
10/15/2026	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	

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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	
	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	
X	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

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

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 two small holes near the hot and cold handles of the hand wash sink in the front service line. Repair/seal the holes as needed.
Note: This is a repeat violation.

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 food container with shredded cheese stored at the front preparation area 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 surfaces:
1. Air vents located above the front cashier area

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: Provide an air gap between the end of the drain line for the cold holding table in the front service area and the rim of the floor sink. The air gap must be twice the diameter of the water supply inlet and/or at least 1 inch as required by the California Retail Food Code.

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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