CSUF | Environmental Health and Safety
Administration and Finance

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RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME	OPERATOR	Permit No.
Titan Dining Hall - Main Kitchen	Compass Group USA	25-15
FACILITY LOCATION		**INSPECTOR**
800 N. State College Blvd., Student Housing, Fullerton, CA 92831		M. Barahona
FOOD MANAGER / CERTIFICATE EXPIRATION DATE	**PERSON IN CHARGE / TITLE**	
Brent Heinisch, 10/22/2027	Ashley Pitts	

INSPECTION DATE	INSPECTION TYPE	RE-INSPECTION Date	INSPECTION RESULTS
10/23/2026	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.	X
					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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Titan Dining Hall - Main Kitchen	10/23/2026	25-15

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800 N. State College Blvd., Student Housing, 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	
	27. Food separated and protected	
	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	
	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	
X	44. Premises, personal/cleaning items, vermin proofing	
	PERMANENT FOOD FACILITIES	
X	45. Floor, walls, and ceilings: built, maintained, and cleaned	
	46. No unapproved private homes/living or sleeping quarters	
	SIGNS/REQUIREMENTS	
X	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 reusable gloves hanging from the soap dispenser at the handwashing station located in the warewashing room. Discontinue storing the gloves at the handwashing station. Maintain the handwashing station clean, unobstructed, and readily accessible so as to facilitate proper handwashing.

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 at the warewashing area
2. floor surfaces inside the walk-in freezer
3. fanguards located inside the produce walk-in cooler #1
4. gaskets at walk-in cooler #2

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: 1. Observed gaps greater than 1/4 inch in the ceiling panels located above the ice machine area. Seal all gaps and openings to prevent the entrance and harborage of insects, rodents, birds, and other vermin, and maintain the facility in good repair.

2. Observed several flies throughout the facility, although the entry doors were equipped with automatic self-closing mechanisms, no air curtains were observed. Install air curtains above the entry doors, as necessary, and take effective measures to prevent the entrance and harborage of flies and other insects within the facility.

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: Clean to remove the accumulation of dirt, dust, and debris from the following floor surfaces:
1. floor surfaces under the soda syrup racks
2. floor surfaces of the dry storage area

47. Signs posted, last inspection report available, placard posted

Required signs and permits shall be posted in prominent locations; the last inspection report shall be maintained on site. (113725.1, 113945.1, 113953.5, 113978, 114075, 114276, 114381(e))

Inspector Comments: Provide a sign or poster at the handwashing station located in the warewashing room, that notifies food employees to wash their hands. A handwashing sign or poster must be available at all hand washing lavatories used by food employees and shall be clearly visible to food employees.

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