

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Arboretum Nature Center		OPERATOR Fullerton Arboretum		Permit No. 22-02
FACILITY LOCATION 800 N. State College Blvd., Fullerton Arboretum, Fullerton, CA 92831			INSPECTOR Justine Baldacci	
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Not applicable		PERSON IN CHARGE / TITLE Kevin Nagel / Volunteer		
INSPECTION DATE 07/19/2018	INSPECTION TYPE Routine	RE-INSPECTION Date 07/19/2019	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						
•					1. Demonstration of knowledge, food safety certification				•			14. Food contact surfaces clean and sanitized	
EMPLOYEE HEALTH AND HYGENIC PRACTICES							FOOD FROM APPROVED SOURCES						
•					2. Communicable diseases: reporting, restrictions, and exclusions				•			14A. Sanitizer type is Chlorine	
•					3. No discharge from eyes, nose, or mouth				•			14B. Sanitizer type is Quaternary Ammonium	
•					4. Proper eating, tasting, drinking or tobacco use				•			14C. Sanitizer type is Iodine	
CONTAMINATION BY HANDS							CONFORMANCE WITH APPROVED PROCEDURES						
			•		5. Hands clean and properly washed, gloves used properly				•			15. Food Obtained from approved source	
			•		6. Adequate hand washing facilities supplied and accessible.				•			16. Compliance with shell stock tags, condition, display	
TIME AND TEMPERATURE RELATIONSHIPS							CONSUMER ADVISORY						
			•		7A. Proper hot holding temperatures.				•			17. Compliance with Gulf Oyster Regulations	
•					7B. Proper cold holding temperatures.				•			18. Compliance with variance, specialized process and HACCP plan	
			•		8. Times as a public health control; procedures and records		WATER/HOT WATER						
			•		9. Proper cooling methods				•			19. Consumer advisory provided for raw or undercooked foods	
			•		10. Proper Cooking time and temperature				•			20. Licensed health care facilities/public and private schools: prohibited foods not offered	
			•		11. Proper reheating procedures for hot holding		VERMIN						
PROTECTION FROM CONTAMINATION							VERMIN						
•					12. Return and re-service of food		•					21. Hot and cold water available	
•					13. Food in good condition, safe, and unadulterated				•			22. Sewage and wastewater properly disposed	
							•					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			44. Premises, personal/cleaning items, vermin proofing	
GENERAL FOOD SAFETY REQUIREMENTS				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			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		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				40. Wiping cloths: properly used and stored		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

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