



# CALIFORNIA STATE UNIVERSITY, FULLERTON

Division of Administration & Finance

Capital Programs & Facilities Management, Environmental Health & Safety

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## RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Titan Concessions - Baseball Stadium		OPERATOR CSU Fullerton Auxiliary Services	Permit No. 19-28
FACILITY LOCATION 800 N. State College Blvd., Baseball Stadium, Fullerton, CA 92831			INSPECTOR Justine Baldacci
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Marco Polo Gutierrez, 6/8/2021		PERSON IN CHARGE / TITLE Mauricio Garcia / Manager	
INSPECTION DATE 05/04/2019	INSPECTION TYPE Routine	RE-INSPECTION Date 05/04/2020	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
<b>EMPLOYEE KNOWLEDGE</b>						
		•			1. Demonstration of knowledge, food safety certification	
<b>EMPLOYEE HEALTH AND HYGENIC PRACTICES</b>						
•					2. Communicable diseases: reporting, restrictions, and exclusions	
•					3. No discharge from eyes, nose, or mouth	
•					4. Proper eating, tasting, drinking or tobacco use	
<b>CONTAMINATION BY HANDS</b>						
•					5. Hands clean and properly washed, gloves used properly	
•					6. Adequate hand washing facilities supplied and accessible.	
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						
	•				7A. Proper hot holding temperatures.	•
•					7B. Proper cold holding temperatures.	
			•		8. Times as a public health control; procedures and records	
			•		9. Proper cooling methods	
•					10. Proper Cooking time and temperature	
			•		11. Proper reheating procedures for hot holding	
<b>PROTECTION FROM CONTAMINATION</b>						
•					12. Return and re-service of food	
•					13. Food in good condition, safe, and unadulterated	
<b>PROTECTION FROM CONTAMINATION</b>						
•					14. Food contact surfaces clean and sanitized	
•					14A. Sanitizer type is Chlorine	
•					14B. Sanitizer type is Quaternary Ammonium	
•					14C. Sanitizer type is Iodine	
•					14D. Sanitizer type is Hot Water	
<b>FOOD FROM APPROVED SOURCES</b>						
•					15. Food Obtained from approved source	
			•		16. Compliance with shell stock tags, condition, display	
			•		17. Compliance with Gulf Oyster Regulations	
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
			•		18. Compliance with variance, specialized process and HACCP plan	
<b>CONSUMER ADVISORY</b>						
			•		19. Consumer advisory provided for raw or undercooked foods	
			•		20. Licensed health care facilities/public and private schools: prohibited foods not offered	
<b>WATER/HOT WATER</b>						
•					21. Hot and cold water available	
•					22. Sewage and wastewater properly disposed	
<b>VERMIN</b>						
•					23. No rodents, insects, birds, or animals	

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**Good Retail Practices**

OUT	Violation	COS	OUT	Violation	COS	OUT	Violation	COS
<b>SUPERVISION</b>			<b>EQUIPMENT/UTENSILS/LINENS</b>			<b>PHYSICAL FACILITIES</b>		
	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	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>				35. Equipment/utensils approved, installed, clean, good repair, capacity		<b>PERMANENT FOOD FACILITIES</b>		
	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		<b>SIGNS/REQUIREMENTS</b>		
	29. Toxic substances properly identified, stored, used			39. Thermometers provided and accurate			47. Signs posted, last inspection report available, placard posted	
<b>FOOD STORAGE/DISPLAY/SERVICE</b>				40. Wiping cloths: properly used and stored		<b>COMPLIANCE ENFORCEMENT</b>		
	30. Food storage, food storage containers identified		<b>PHYSICAL FACILITIES</b>				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	

**1. Demonstration of knowledge, food safety certification**

All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. There shall be a Food Manager Certificate on the premises for the designated employee that has passed an approved and accredited exam. Food facilities that prepare, handle, or serve non-prepackage food shall ensure that all food handlers have an approved food handler card. (113947, 113947.1-113947.5, 113948)

Inspector Comments: Food handler training certificates not available for review during inspection. Ensure copies of training certificates for all employees are available for review at facility.

**7A. Proper hot holding temperatures.**

Potentially hazardous hot foods shall be held at or above 135°F. (113996, 113998, 114004)

Inspector Comments: Prepared hot dogs measured a maximum of 103F and prepared cheeseburgers measured a maximum of 110F in hot hold near side cash register. Manager determined the hot hold unit was not properly turned on and voluntarily discarded of approximately 20 hot dogs and five cheeseburgers held in unit. Unit was properly turned on and manager stated he would ensure it was at proper temperature before using.

Hot dogs in hot hold measured a maximum of 107F at concessions tent. Manager stated they had been obtained from faulty hot hold in the main concessions area and voluntarily discarded of two hot dogs. The hot hold unit in the concessions tent was assessed and found to be operating properly.

Ensure potentially hazardous foods are held at 135F or above when held hot. Consider documenting temperatures using written temperature logs.

**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: Gaps observed at ceiling/wall junction throughout and seals at roll up windows; seal gaps for adequate vermin proofing. (REPEAT)

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](http://www.ehs.fullerton.edu)