



# 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 The Yum		OPERATOR CSU Fullerton Auxiliary Services		Permit No. 19-27
FACILITY LOCATION 800 N. State College Blvd., TSU First Floor, Fullerton, CA 92831				INSPECTOR Justine Baldacci
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Not applicable		PERSON IN CHARGE / TITLE Frank Herrera / Supervisor		
INSPECTION DATE 08/26/2019	INSPECTION TYPE Routine	RE-INSPECTION Date 08/26/2020	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>			<b>PHYSICAL FACILITIES</b>			<b>PERMANENT FOOD FACILITIES</b>		
	26. Approved thawing methods used, frozen food		35. Equipment/utensils approved, installed, clean, good repair, capacity				45. Floor, walls, and ceilings: built, maintained, and cleaned	
	27. Food separated and protected		36. Equipment, utensils, and linens: storage and use				46. No unapproved private homes/living or sleeping quarters	
	28. Washing fruits and vegetables		37. Vending Machines			<b>SIGNS/REQUIREMENTS</b>		
	29. Toxic substances properly identified, stored, used		38. Adequate ventilation and lighting, designated areas, use				47. Signs posted, last inspection report available, placard posted	
<b>FOOD STORAGE/DISPLAY/SERVICE</b>			<b>PHYSICAL FACILITIES</b>			<b>COMPLIANCE ENFORCEMENT</b>		
	30. Food storage, food storage containers identified		39. Thermometers provided and accurate				48. Plan review	
	31. Consumer self-service		40. Wiping cloths: properly used and stored				49. Permits available	
	32. Food properly labeled and honestly presented		<b>PHYSICAL FACILITIES</b>				50. Impoundment	
			41. Plumbing: proper backflow devices				51. Permit Suspension	
			42. Garbage and refuse properly disposed of, facilities maintained					

**Opening Comments**

No potentially hazardous foods were present during inspection; only non-potentially hazardous pre-packaged foods and beverages were present during inspection.

Freezer was non-operational during inspection.

**33. Nonfood contact surfaces clean**

All nonfood-contact surfaces of utensils and equipment shall be clean. (114115(c))

Inspector Comments: An accumulation of dirt and debris was observed on the floor below and behind shelves and equipment. Remove accumulation and maintain clean.

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)