

CALIFORNIA STATE UNIVERSITY, FULLERTON

Division of Administration & Finance

Capital Programs & Facilities Management, Environmental Health & Safety
P.O. Box 6806, Fullerton, CA 92834-6806 / T 657-278-7233 / safety@fullerton.edu / ehs.fullerton.edu

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME		OPERATOR	Permit No.			
Fresh Kitchen		CSU Fullerton Auxiliary Services	19-10			
FACILITY LOCATION			INSPECTOR			
800 N. State College Blvd., TS	SU Food Court, Fullerton, CA 9	92831	Justine Baldacci			
FOOD MANAGER / CERTIFICATE EXPIRATION DATE		PERSON IN CHARGE / TITLE				
Christina Martinez / 7/27/2021		Christina Martinez / Manager				
INSPECTION DATE	INSPECTION TYPE	RE-INSPECTION Date	INSPECTION RESULTS			
10/17/2019	Routine	02/17/2020	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

NAJ MIN NA NO					_			_		-		_		
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Certification	EMPLOYEE KNOWLEDGE				PROTECTION FROM CONTAMINATION									
EMPLOYEE HEALTH AND HYGENIC PRACTICES	•							•					14. Food contact surfaces clean and sanitized	
							•					14A. Sanitizer type is Chlorine		
3. No discharge from eyes, nose, or mouth 4. Proper eating, tasting, drinking or tobacco use CONTAMINATION BY HANDS 5. Hands clean and properly washed, gloves used properly 6. Adequate hand washing facilities supplied and accessible. TIME AND TEMPERATURE RELATIONSHIPS 7A. Proper hot 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 PROTECTION FROM CONTAMINATION 12. Return and re-service of food 13. Food in good condition, asfe, and unadulterated 14. Proper Biodine 14. C. Sanitizer type is lodine 14. D. Sanitizer type is lodine 14. L. Sanitizer type is lodine 14. D. Sanitizer type is lodine 14. L. Sanitizer type is lodine 14. D. Sanitizer type is lodine 14. Proper is lodine 14. Proper biot water 15. Food Obtained from approved source 16. Compliance with shell stock tags, condition, display 17. Compliance with shell stock tags, condition, display 18. Compliance with shell stock tags, condition, display 19. Compliance with self stock tags, condition, display 19. Compliance with variance, specialized process and HaCCP plan 19. Consumer advisory provided for raw or undercooked foods 19. Consumer advisory provided for raw or undercooked foods 20. Licensed health care facilities/public and private schools: prohibited foods not offered 21. Hot and cold water available 22. Sewage and wastewat	•							•					14B. Sanitizer type is Quaternary Ammonium	
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23. No rodents, insects, birds, or animals	•					13. Food in good condition, safe, and unadulterated							VERMIN	
					•					23. No rodents, insects, birds, or animals				

Page 1 of 2 Printed 10/17/19 11:12 AM

FACILITY NAME	DATE	Permit No.					
Fresh Kitchen	10/17/2019	19-10					
FACILITY LOCATION							
800 N. State College Blvd. TSU Food Court. Fullerton, CA, 92831							

Good Retail Practices

OUT	Violation	cos	OUT	OUT Violation (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			
GE	NERAL FOOD SAFETY REQUIREMEN	ITS		35. Equipment/utendils approved, installed,			PERMANENT FOOD FACILITIES		
	26. Approved thawing methods used, frozen food 27. Food separated and protected 28. Washing fruits and vegetables			clean, good repair, capacity 36. Equipment, utensils, and linens: storage and use 37. Vending Machines			45. Floor, walls, and ceilings: built, maintained, and cleaned		
							46. No unapproved private homes/living or sleeping quarters		
				38. Adequate ventilation and lighting,		SIGNS/REQUIREMENTS			
	29. Toxic substances properly identified, stored, used FOOD STORAGE/DISPLAY/SERVICE			designated areas, use 39. Thermometers provided and accurate		47. Signs posted, last inspection report available, placard posted			
			55. Thermometers provided and accurate				COMPLIANCE ENFORCEMENT		
	30. Food storage, food storage containers			40. Wiping cloths: properly used and stored		48. Plan review			
-	identified			PHYSICAL FACILITIES		49. Permits available			
	31. Consumer self-service			41. Plumbing: proper backflow devices					
	32. Food properly labeled and honestly presented		-	42 Corbons and refuse preparty disposed			50. Impoundment		
				42. Garbage and refuse properly disposed of, facilities maintained			51. Permit Suspension		

Opening Comments

40. Wiping cloths: properly used and stored

Wiping cloths used to wipe service food-contact surfaces shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3(d-e))

Inspector Comments: Damp wiping cloth observed stored outside of sanitizer solution in rear prep area. Staff reported using damp wiping cloth as oven mitt. Advised that damp cloths must be held in sanitizing solution and discussed using dry wiping cloth or oven mitt to handle hot items.

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

Page 2 of 2 Printed 10/17/19 11:12 AM