



# 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 <b>Club 57</b>		OPERATOR <b>Aramark Services, Inc.</b>		Permit No. <b>19-33</b>	
FACILITY LOCATION <b>800 N. State College Blvd., Bookstore/Titan Shops, Fullerton, CA 92831</b>				INSPECTOR <b>Justine Baldacci</b>	
FOOD MANAGER / CERTIFICATE EXPIRATION DATE <b>Jonathan Cheng, 2/2/2024</b>			PERSON IN CHARGE / TITLE <b>Cam Thatcher / Staff</b>		
INSPECTION DATE <b>02/10/2020</b>		INSPECTION TYPE <b>Reinspection</b>		RE-INSPECTION Date <b>05/17/2020</b>	
INSPECTION RESULTS <b>Pass</b>					

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	

FACILITY NAME <b>Club 57</b>	DATE <b>02/10/2020</b>	Permit No. <b>19-33</b>
FACILITY LOCATION <b>800 N. State College Blvd., Bookstore/Titan Shops, Fullerton, CA 92831</b>		

**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	

**Opening Comments**

**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 were not available onsite. Maintain copies (electronic or hard copies) of food handler training certificates onsite.

**8. Times as a public health control; procedures and records**

When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. (114000)

Inspector Comments: Temperature logs were not available for review at facility. Maintain temperature logs at facility.

**30. Food storage, food storage containers identified**

Food shall be stored in an approved manner. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))

Inspector Comments: Unlabeled working container identified by staff as lemonade observed in back storage room. Label working containers as to their contents.

**31. Consumer self-service**

Unpackaged food shall be displayed and dispensed in a manner than protects the food from contamination. (114063, 114035, 114089.1)

Inspector Comments: Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. Provide such notification.

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)