



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 Baja Fresh Express		OPERATOR CSU Fullerton Auxiliary Services	Permit No. 21-04
FACILITY LOCATION 800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831			INSPECTOR Justine Baldacci
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Edwin Valenzuela		PERSON IN CHARGE / TITLE Edwin Valenzuela / Manager	
INSPECTION DATE 08/05/2021	INSPECTION TYPE Routine	RE-INSPECTION Date 12/05/2021	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
EMPLOYEE KNOWLEDGE						
•					1. Demonstration of knowledge, food safety certification	
EMPLOYEE HEALTH AND HYGENIC PRACTICES						
•					2. Communicable diseases: reporting, restrictions, and exclusions	
•					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.	
•					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	
PROTECTION FROM CONTAMINATION						
				•	12. Return and re-service of food	
				•	13. Food in good condition, safe, and unadulterated	
PROTECTION FROM CONTAMINATION						
•					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	
FOOD FROM APPROVED SOURCES						
•					15. Food Obtained from approved source	
				•	16. Compliance with shell stock tags, condition, display	
				•	17. Compliance with Gulf Oyster Regulations	
CONFORMANCE WITH APPROVED PROCEDURES						
				•	18. Compliance with variance, specialized process and HACCP plan	
CONSUMER ADVISORY						
				•	19. Consumer advisory provided for raw or undercooked foods	
				•	20. Licensed health care facilities/public and private schools: prohibited foods not offered	
WATER/HOT WATER						
•					21. Hot and cold water available	
•					22. Sewage and wastewater properly disposed	
VERMIN						
•					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

This inspection was conducted prior to reopening for the Fall 2021 term. The facility was not open for business at the time of the inspection. Staff were performing maintenance and cleaning in preparation for facility opening at the time of the 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 under equipment and in walk-in cold hold near manager's office. PIC stated floors will be cleaned prior to reopening. Ensure floors are cleaned prior to reopening for business.

Plastic strip curtain at entrance to walk-in cold hold near manager's office was observed to be soiled. Clean or replace curtain.

35. Equipment/utensils approved, installed, clean, good repair, capacity

All utensils and equipment shall be approved, fully operative, and in good repair. (114130, 114130.1, 114130.2, 114130.3, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182)

Inspector Comments: Lights and baffles were observed to be removed from hood. PIC stated maintenance was being performed on hood. Ensure lights and baffles are replaced and equipment is operating properly prior to reopening for business.

Cold hold units below grills were not operational at the time of inspection. PIC stated equipment was moved in order to service hood. Ensure cold hold units are operational and holding food at temperatures of 41F or lower.

Wrap around pipe in walk-in freezer was observed to be open. Seal so that no gaps remain.

Seal at top of cove base in walk-in cold hold near manager's office was observed to be corroded. Seal so the surface is smooth, durable, and easily cleanable.

Lower corner of door to walk-in cold hold near Panda Express observed to be damaged. Repair.

39. Thermometers provided and accurate

Probe and display thermometers shall be available for use and provided for all equipment required to hold a certain temperature. (114157, 114159)

Inspector Comments: Thermometers not present in cold hold units. Provide a readily visible thermometer in the warmest part of each refrigeration unit.

44. Premises, personal/cleaning items, vermin proofing

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The premises of the food facility shall be kept clean and vermin-proof; non food items shall be stored and displayed separate from food and food-contact surfaces. (114067(j), 114123, 114143(a, b), 114256, 114256.1, 114256.1, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

Inspector Comments: Mops observed stored on ground in janitor room. Store mops in a position that allows them to air-dry without soiling walls, equipment, or supplies.

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: Holes observed in ceiling near location of new menu board. Repair or seal holes so that no gaps remain.

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
