



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 Togo's		OPERATOR CSU Fullerton Auxiliary Services		Permit No. 21-32
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.

14. Food contact surfaces clean and sanitized

All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(d), 114094, 114099.1, 114099.4, 114099.6, 114101(b-d), 114105, 114109, 114111, 114113, 114115(a, b, d), 114117, 114125(b), 114141)

Inspector Comments: Growth observed on surfaces inside two ice machines. Clean and sanitize interior of ice machines.

29. Toxic substances properly identified, stored, used

All chemicals shall be stored separate from food, utensils, and food-contact surfaces, and shall be used in an approved manner. (114254, 114254.1, 114254.2)

Inspector Comments: Insect traps observed attached to wall above prep sink in former catering area. Remove insect traps not installed by pest management company.

33. Nonfood contact surfaces clean

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

Inspector Comments: Exterior doors of two ice machines observed to be soiled. Clean exterior doors.

An accumulation of dirt and debris was observed on the floor under equipment throughout and inside walk-in cold hold near the loading dock doors. PIC stated floors will be cleaned prior to reopening. Ensure floors are cleaned prior to reopening for business.

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)

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Inspector Comments: Cutting boards at front prep area were observed to have deep cuts and no longer be easily cleanable. Replace cutting boards.

Corrosion observed on seam above ice machine door and on ice machine feet. Clean and seal so that surfaces are smooth, durable, and easily cleanable.

Condensation observed on exterior of six-door freezer above upper center door. Repair or replace door seal.

An accumulation was observed on the fans in the walk-in cold hold near the loading dock doors. Remove accumulation and maintain clean.

Unused plastic tubing observed inside walk-in cold hold near the loading dock doors. Remove or encapsulate so that area is smooth, durable, and easily cleanable.

36. Equipment, utensils, and linens: storage and use

Utensils, equipment, and linens shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

Inspector Comments: Warewashing stickers observed attached to two-compartment prep sink in former catering area. Remove stickers as this sink is not used for warewashing.

38. Adequate ventilation and lighting, designated areas, use

Adequate lighting and ventilation shall be provided. Exhaust hoods should be approved and maintained. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

Inspector Comments: Light bulbs in six-door freezer observed to be nonfunctional. Replace or repair.

Light bulb in three-door cold hold did not appear to be shatter-resistant. Confirm light bulb is shatter resistant or replace with shatter resistant light bulb.

41. Plumbing: proper backflow devices

All plumbing, plumbing fixtures and grease interceptors shall be installed in compliance with local plumbing ordinances. (114171, 114183.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

Inspector Comments: Plumbing drip observed at sink near front steam tables. Repair.

Floor sink below center island in former catering area observed to be damaged. Repair or replace.

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: Cove base floor tile in front prep area observed to be damaged. Repair or replace floor tile.

Door frame near ice machine observed to be damaged. Repair.

Ceiling tiles in back kitchen area observed to be peeling. Repair or replace peeling ceiling tiles throughout.

Penetrations observed in wall of walk-in cold hold near loading dock doors. Seal penetrations so that no gaps remain.

Hole observed in floor below center island in former catering area. Seal hole so that no gaps remain and area is smooth, durable, and easily cleanable.

Edge piece at wall above prep sink in former catering area observed to be detached. Reattach so area is durable and easily cleanable.

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