



# 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 <b>Starbucks - TSU</b>		OPERATOR <b>CSU Fullerton Auxiliary Services</b>	Permit No. <b>21-26</b>
FACILITY LOCATION <b>800 N. State College Blvd., TSU Basement, Fullerton, CA 92831</b>			INSPECTOR <b>Justine Baldacci</b>
FOOD MANAGER / CERTIFICATE EXPIRATION DATE <b>Christianne Pantoja, 10/17/2022</b>		PERSON IN CHARGE / TITLE <b>Christianne Pantoja / Manager</b>	
INSPECTION DATE <b>02/11/2022</b>	INSPECTION TYPE <b>Routine</b>	RE-INSPECTION Date <b>06/11/2022</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	IN	MAJ	MIN	N/A	N/O	Violation	COS
<b>EMPLOYEE KNOWLEDGE</b>							<b>PROTECTION FROM CONTAMINATION</b>						
•					1. Demonstration of knowledge, food safety certification		•					14. Food contact surfaces clean and sanitized	
<b>EMPLOYEE HEALTH AND HYGENIC PRACTICES</b>										•		14A. Sanitizer type is Chlorine	
•					2. Communicable diseases: reporting, restrictions, and exclusions		•					14B. Sanitizer type is Quaternary Ammonium	
•					3. No discharge from eyes, nose, or mouth					•		14C. Sanitizer type is Iodine	
•					4. Proper eating, tasting, drinking or tobacco use		•					14D. Sanitizer type is Hot Water	
<b>CONTAMINATION BY HANDS</b>							<b>FOOD FROM APPROVED SOURCES</b>						
•					5. Hands clean and properly washed, gloves used properly		•					15. Food Obtained from approved source	
•					6. Adequate hand washing facilities supplied and accessible.					•		16. Compliance with shell stock tags, condition, display	
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>										•		17. Compliance with Gulf Oyster Regulations	
				•	7A. Proper hot holding temperatures.		<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
•					7B. Proper cold holding temperatures.					•		18. Compliance with variance, specialized process and HACCP plan	
				•	8. Times as a public health control; procedures and records		<b>CONSUMER ADVISORY</b>						
				•	9. Proper cooling methods					•		19. Consumer advisory provided for raw or undercooked foods	
				•	10. Proper Cooking time and temperature					•		20. Licensed health care facilities/public and private schools: prohibited foods not offered	
				•	11. Proper reheating procedures for hot holding		<b>WATER/HOT WATER</b>						
<b>PROTECTION FROM CONTAMINATION</b>							•					21. Hot and cold water available	
•					12. Return and re-service of food		•					22. Sewage and wastewater properly disposed	
•					13. Food in good condition, safe, and unadulterated		<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>				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

#### 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: Items stored near ceiling on upper shelves above warewashing sink. Reduce storage on upper shelves and maintain at least 18 inches of clear space below the ceiling for fire safety.

#### 44. Premises, personal/cleaning items, vermin proofing

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 in mop sink. Place mops in a position that allows them to air dry without soiling walls, equipment, or supplies.

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)