

FACILITY NAME Fresh Kitchen	DATE 04/12/2022	Permit No. 21-11
FACILITY LOCATION 800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831		

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

Note: Employees who are involved in the preparation, storage, or service of food shall obtain a food handler card within 30 days after the date of hire. Record of the food handler card certification must be kept onsite and available for review during inspection. Ensure newly hired food handler employees submit food handler training cards within 30 days of date of hire.

7B. Proper cold holding temperatures.

Potentially hazardous cold foods shall be held at or below 41°F. (113996, 113998, 114037, 114343(a))

Inspector Comments: Tuna and chicken in front service line cold hold measured 54F. PIC identified that cold hold unit had not been turned on. All potentially hazardous food in front service line cold hold voluntarily discarded by PIC.

Ensure that potentially hazardous foods are held at 41F or below when held cold.

9. Proper cooling methods

All potentially hazardous foods shall be RAPIDLY cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within two hours using approved methods. (114002, 114002.1)

Inspector Comments: Multiple items in cold hold measured at above 41F in cold hold units; PIC stated they were likely cooling but did not know how long they had been cooling. It is recommended to keep record of when food began cooling process.

All potentially hazardous food shall be rapidly cooled from 135F to 41F within 6 hours, and during this time the decrease in temperature from 135F to 70F shall occur within 2 hours.

Potentially hazardous food shall be cooled within 4 hours to 41F or less if prepared from ingredients at ambient temperature, (such as reconstituted foods and canned tuna) or is received at temperature above 41F.

Potentially hazardous foods must be rapidly cooled using one or more of the following methods:

- Placing the food in shallow pans,
- Separating the food into smaller or thinner portions,
- Using rapid cooling equipment,
- Using containers that facilitate heat transfer,
- Adding ice as an ingredient,
- Using ice paddles,
- Inserting appropriately designed containers in an ice bath and stirring frequently,
- Utilizing other effective means that have been approved by the enforcement agency.

30. Food storage, food storage containers identified

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

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Inspector Comments: Unlabeled container of white powder observed at rear prep area. Label working containers as to their contents.

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 in hood observed to be non-operational. Repair or replace light bulb.

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