

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		OPERATOR	Permit No.			
Gastronome - Pizza/Deli		Compass Group USA	22-15			
FACILITY LOCATION			INSPECTOR			
800 N. State College Blvd., St	udent Housing, Fullerton, CA 🧐	92831	Justine Baldacci			
FOOD MANAGER / CERTIFICATE EXPIRATION DATE		PERSON IN CHARGE / TITLE				
Christopher Nielsen, 9/28/2029	5	Christopher Nielsen / Executive Chef				
INSPECTION DATE	INSPECTION TYPE	RE-INSPECTION Date	INSPECTION RESULTS			
09/19/2022	Complaint	01/19/2023	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

NAU MIN NA NO Violation COS				1	_					1 1		_		
1. Demonstration of knowledge, food safety certification 14. Food contact surfaces clean and sanitized 14. Food contact surfaces chean for an experiment of the sanitized process 14. Food contact surfaces chean factor surfaces chean factor 14. Food contact surfaces chean factor surfaces chean factor 14. Food contact surfaces ch	IN	MAJ	MIN	N/A	N/O	Violation COS		IN	MAJ	MIN	N/A	N/O	Violation	cos
EMPLOYEE HEALTH AND HYGENIC PRACTICES						EMPLOYEE KNOWLEDGE						PRO	DTECTION FROM CONTAMINATION	
EMPLOYEE HEALTH AND HYGENIC PRACTICES	•							•					14. Food contact surfaces clean and sanitized	
			Е	MPI	LOY	EE HEALTH AND HYGENIC PRACTICES					•		14A. Sanitizer type is Chlorine	
13. 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. 8. Times as a public health control; procedures and records 9. Proper cooking 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 14d. Sanitizer type is lodine 14d. Sanitizer type is lodine 14d. Sanitizer type is lodine 14d. Sanitizer type is Hot Water 15. Food Obtained from approved source 16. Compliance with shell stock tags, condition, display 17. Compliance with self took tags, condition, di	•							•					14B. Sanitizer type is Quaternary Ammonium	
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	•					4. Proper eating,tasting, drinking or tobacco use					•		14D. Sanitizer type is Hot Water	
5. Hands clean and properly washed, gloves used properly 6. Adequate hand washing facilities supplied and accessible. 7 IME AND TEMPERATURE RELATIONSHIPS 7 A. Proper hot 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 12. Return and re-service of food 13. Food in good condition, safe, and unadulterated 15. Food Obtained from approved source 16. Compliance with shell stock tags, condition, display 16. Compliance with Gulf Oyster Regulations 17. Compliance with Gulf Oyster Regulations 17. Compliance with Oyster Regulations 18. Compliance with variance, specialized process and HACCP plan 18. Compliance with variance, specialized process and HACCP plan 19. Consumer advisory provided for raw or undercooked foods 19. Consumer advisory provided for raw or undercooked foods 20. Licensed health care facilities/public and private schools: prohibited foods not offered 21. Hot and cold water available 22. Sewage and wastewater properly disposed VERMIN						CONTAMINATION BY HANDS						FO	OD FROM APPROVED SOURCES	
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12. Return and re-service of food 13. Food in good condition, safe, and unadulterated VERMIN					PRO	TECTION FROM CONTAMINATION		•					21. Hot and cold water available	
VERWIN	•							•					22. Sewage and wastewater properly disposed	
23. No rodents, insects, birds, or animals	•					13. Food in good condition, safe, and unadulterated			•			•	VERMIN	
												23. No rodents, insects, birds, or animals		

Page 1 of 2 Printed 9/19/22 3:41 PM

FACILITY NAME	DATE	Permit No.					
Gastronome - Pizza/Deli	09/19/2022	22-15					
FACILITY LOCATION							
800 N. State College Blvd., Student Housing, Fullerton, CA 92831							

Good Retail Practices

OUT	Violation	cos	OUT	OUT Violation 0		OUT	Violation	cos
	SUPERVISION		EQUIPMENT/UTENSILS/LINENS				PHYSICAL FACILITIES	
	24. Person in charge present and performs duties 25. Personal cleanliness and hair restraints			33. Nonfood contact surfaces clean			43. Toilet facilities: properly constructed, supplied, cleaned	
			34. Ware washing facilities: installed, maintained, used, test strips				44. Premises, personal/cleaning items, vermin proofing	
GE	NERAL FOOD SAFETY REQUIREMEN			35. Equipment/utensils approved, installed,			PERMANENT FOOD FACILITIES	
	26. Approved thawing methods used, frozen food			clean, good repair, capacity 36. Equipment, utensils, and linens: storage			45. Floor, walls, and ceilings: built, maintained, and cleaned	
	27. Food separated and protected			and use 37. Vending Machines			46. No unapproved private homes/living or sleeping quarters	
	28. Washing fruits and vegetables		_	38. Adequate ventilation and lighting,			SIGNS/REQUIREMENTS	
	29. Toxic substances properly identified, stored, used		<u> </u>	designated areas, use 39. Thermometers provided and accurate			47. Signs posted, last inspection report available, placard posted	
	FOOD STORAGE/DISPLAY/SERVICE		·			COMPLIANCE ENFORCEMENT		
•	30. Food storage, food storage containers identified			40. Wiping cloths: properly used and stored			48. Plan review	
-				PHYSICAL FACILITIES			49. Permits available	
	31. Consumer self-service			41. Plumbing: proper backflow devices				
	32. Food properly labeled and honestly		-	1			50. Impoundment	
	presented	,		42. Garbage and refuse properly disposed of, facilities maintained			51. Permit Suspension	

Opening Comments

This inspection was conducted in response to a complaint.

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 containers observed. Working containers holding food or food ingredients shall be identified with the common name of the food, except those foods that can be readily and unmistakably recognized.

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: Non-functional light bulbs observed in cold hold units. Repair or replace light bulbs.

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

Page 2 of 2 Printed 9/19/22 3:41 PM