



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 Gastronome - Exhibition Kitchen		OPERATOR Compass Group USA		Permit No. 22-13
FACILITY LOCATION 800 N. State College Blvd., Student Housing, Fullerton, CA 92831			INSPECTOR Justine Baldacci	
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Christopher Nielsen, 9/28/2025		PERSON IN CHARGE / TITLE Christopher Nielsen / Executive Chef		
INSPECTION DATE 09/19/2022	INSPECTION TYPE Complaint	RE-INSPECTION Date 10/03/2022	INSPECTION RESULTS Pass - Reinspection Due	

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 in response to a complaint.

4. Proper eating, tasting, drinking or tobacco use

No employees shall eat, drink, or smoke in any work area. (113977)

Inspector Comments: An employees drink without a lid observed stored above clean food preparation equipment. Store and handle employees drinks in a manner that prevents contamination of the container, unpackaged foods, and food contact surfaces.

6. Adequate hand washing facilities supplied and accessible.

Handwashing facilities must be provided, maintained with soap and single-use towels or drying device, and remain easily accessible. (113953, 113953.1, 113953.2, 114002.1)

Inspector Comments: Hand washing sinks without soap and/or paper towels observed. Ensure all hand washing facilities are stocked with soap and/or paper towels.

7A. Proper hot holding temperatures.

Potentially hazardous hot foods shall be held at or above 135°F. (113996, 113998, 114004)

Inspector Comments: Multiple potentially hazardous foods held hot at temperatures less than 130F in multiple hot hold units. PIC instructed staff to reheat food to 165F or above. Hold potentially hazardous foods at or above 135F when held hot.

7B. Proper cold holding temperatures.

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

Inspector Comments: Multiple potentially hazardous foods in refrigerator unit #1 held between 42F-49F. Hold potentially hazardous foods at 41F or below when held cold.

14B. Sanitizer type is Quaternary Ammonium

Manual sanitization shall be accomplished by contact with 200 ppm quaternary ammonia solution for at least 1 minute. (114099.4, 114099.6)

Inspector Comments: Containers of sanitizer solution measuring less than 200 ppm observed. Containers were replaced. Replace sanitizer solution as needed to maintain concentrations at or above 200 ppm.

30. Food storage, food storage containers identified

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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.

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: Small bowls used as scoops observed stored within trays of cooked food. PIC instructed staff to discontinue use of bowls as scoops and to use utensils with handles. Store utensils in a manner to prevent contamination of foods.

Unsecured cylinders observed. Securely fasten cylinders to a rigid structure.

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