

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 - Exhibition Kitch	en	Compass Group USA	22-13			
FACILITY LOCATION			INSPECTOR			
800 N. State College Blvd., St	udent Housing, Fullerton, CA 9	92831	Justine Baldacci			
FOOD MANAGER / CERTIFICATE EXPIRATION DATE		PERSON IN CHARGE / TITLE				
Christopher Nielsen, 9/28/202	5	Christopher Nielsen / Executiv	re Chef			
INSPECTION DATE	INSPECTION TYPE	RE-INSPECTION Date	INSPECTION RESULTS			
09/26/2022	Reinspection	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

MAJ MIN NA NO				1	1	VE 1 C	cos	T	1	T1		1	10.10			
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23. No rodents, insects, birds, or animals					•	13. Food in good condition, safe, and unadulterated							VERMIN			
											•	23. No rodents, insects, birds, or animals				

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FACILITY NAME	DATE	Permit No.					
Gastronome - Exhibition Kitchen	09/26/2022	22-13					
FACILITY LOCATION							
800 N. State College Blvd., Student Housing, 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	
GE	NERAL FOOD SAFETY REQUIREMEN	JIREMENTS		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 and use			45. Floor, walls, and ceilings: built, maintained, and cleaned	
	27. Food separated and protected 28. Washing fruits and vegetables 29. Toxic substances properly identified, stored, used FOOD STORAGE/DISPLAY/SERVICE 30. Food storage, food storage containers identified 31. Consumer self-service			37. Vending Machines			46. No unapproved private homes/living or sleeping quarters	
				38. Adequate ventilation and lighting,	\vdash		SIGNS/REQUIREMENTS	
			<u> </u>	designated areas, use 39. Thermometers provided and accurate			47. Signs posted, last inspection report available, placard posted	
			STORAGE/DISPLAY/SERVICE 40. Wiping cloths: properly used and stored		Ш		COMPLIANCE ENFORCEMENT	
							48. Plan review	
			PHYSICAL FACILITIES				49. Permits available	
			41. Plumbing: proper backflow devices				EO Impoundment	
	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 served as a re-inspection to verify violations identified during the 9/19/2022 inspection were corrected.

Cold hold storage units were not in use at the time of the re-inspection. Per the PIC, maintenance service has been requested. Cold items are being stored in the main kitchen walk-in cold hold units and brought out as needed.

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. PIC stated maintenance request has been submitted. 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

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