

# 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 - Breakfast/Grana	ary	Compass Group USA	22-12			
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 / Executiv	ve 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**

IN MAJ MIN NA NO						<b></b>				1 1		_	1			
1. Demonstration of knowledge, food safety certification       1. Demonstration of knowledge, food safety certification       2. Communicable diseases: reporting, restrictions, and exclusions       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       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       14. Food contact surfaces clean and sanitized       14. Food cotaen and sanitized       14. Food cotaen and statitizes suplied and and statitizes subtiles.       14. Food cotaen and statitizes surfaces.	IN	MAJ	MIN	N/A	N/O	Violation	cos	IN	MAJ	MIN	N/A	N/O	Violation	cos		
Certification						EMPLOYEE KNOWLEDGE						PRC	OTECTION FROM CONTAMINATION			
EMPLOYEE HEALTH AND HYGENIC PRACTICES	•											•	14. Food contact surfaces clean and sanitized			
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					•			•					14B. Sanitizer type is Quaternary Ammonium			
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S. Hands clean and properly washed, gloves used properly					•	Proper eating,tasting, drinking or tobacco use					•		14D. Sanitizer type is Hot Water			
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FACILITY NAME	DATE	Permit No.					
Gastronome - Breakfast/Granary	09/26/2022	22-12					
FACILITY LOCATION							
800 N. State College Blvd., Student Housing, Fullerton, CA 92831							

#### **Good Retail Practices**

OUT	Violation	cos	OUT	OUT Violation		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	ITS		35. Equipment/utensils approved, installed,			PERMANENT FOOD FACILITIES		
	26. Approved thawing methods used, frozen food  27. Food separated and protected  28. Washing fruits and vegetables			clean, good repair, capacity  36. Equipment, utensils, and linens: storage			45. Floor, walls, and ceilings: built, maintained, and cleaned		
				and use  37. Vending Machines			46. No unapproved private homes/living or sleeping quarters		
				38. Adequate ventilation and lighting,			SIGNS/REQUIREMENTS		
	29. Toxic substances properly identified, stored, used			designated areas, use  39. Thermometers provided and accurate			47. Signs posted, last inspection report available, placard posted		
	FOOD STORAGE/DISPLAY/SERVICE	E/DISDLAV/SERVICE		59. Thermometers provided and accurate			COMPLIANCE ENFORCEMENT		
	30. Food storage, food storage containers identified 31. Consumer self-service		1 40. Wiping cloths: properly used and stored				48. Plan review		
-				PHYSICAL FACILITIES  41. Plumbing: proper backflow devices			49. Permits available 50. Impoundment		
	32. Food properly labeled and honestly		-	40. O-t					
	presented			42. Garbage and refuse properly disposed of, facilities maintained			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.

Other previously identified violations were observed to be corrected.

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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