



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 Togo's		OPERATOR CSU Fullerton Auxiliary Services	Permit No. 22-32
FACILITY LOCATION 800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831			INSPECTOR Justine Baldacci
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Edwin Valenzuela, 7/9/2026		PERSON IN CHARGE / TITLE Edwin Valenzuela / Manager	
INSPECTION DATE 05/08/2023	INSPECTION TYPE Routine	RE-INSPECTION Date 09/08/2023	INSPECTION RESULTS 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	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

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: Prepared tuna in rear three-door cold hold unit measured 46°F. Sliced deli meats in rear three-door cold hold unit measured 43-46°F. PIC stated tuna was prepared using room temperature ingredients and deli meats were removed from cold hold to slice, all approximately four hours ago. Discussed cooling requirements and methods with PIC. Potentially hazardous foods shall be cooled within 4 hours to 41°F or less if prepared from ingredients at ambient temperature.

33. Nonfood contact surfaces clean

All nonfood-contact surfaces of utensils and equipment shall be clean. (114115(c))

Inspector Comments: Spilled product observed on floor below shelving in dry storage area. Remove accumulation and maintain clean.

35. Equipment/utensils approved, installed, clean, good repair, capacity

All utensils and equipment shall be approved, fully operative, and in good repair. (114130, 114130.1, 114130.2, 114130.3, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182)

Inspector Comments: Nonfunctional light bulbs were observed in rear three-door and four-door cold hold units. Repair or replace light bulbs. (REPEAT)

41. Plumbing: proper backflow devices

All plumbing, plumbing fixtures and grease interceptors shall be installed in compliance with local plumbing ordinances. (114171, 114183.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

Inspector Comments: Floor sink below center island in former catering area observed to be damaged. Repair or replace so surface is smooth, durable, and easily cleanable. (REPEAT)

45. Floor, walls, and ceilings: built, maintained, and cleaned

Food facility shall be fully enclosed. Walls, floors, and ceilings shall be approved and in good repair. (114143(d), 114266, 114268, 114268.1, 114271, 114272)

Inspector Comments: Broken floor tile observed near cash register at front prep area. Repair or replace so surface is smooth, durable, and easily cleanable.

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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