

FACILITY NAME	DATE	Permit No.
Titan Concessions- Soccer Stadium- North east	07/20/2023	23-33
FACILITY LOCATION		
800 N. State College Blvd		

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

A routine inspection was conducted this date for the Titan Concession- Soccer Stadium Northeast. The purpose of the inspection is to evaluate the facility for compliance in order to begin operation. This facility has not been in operation for approximately 20 years. No food preparation was observed this date.

MENU:

1. Prepackaged food and drinks
2. Pretzels
3. Hot dogs
4. Churros
5. Nachos with cheese

OBSERVATIONS/ NOTES:

1. Observed one electric water heater with 4500 watts. Provide a plumbing schematic to determine which water fixtures the water heater services.
2. The water measured from the majority of the hand sinks in the male and female restrooms maximum temperature was at 79F. There are one hand sink in each restrooms that meets the minimum temperature requirement of 100F. All hand sinks shall have a minimum water temperature of 100F. Determine the hot and cold water plumbing lines in the restrooms.
3. Observed vinyl cove base throughout the facility. Upon disrepair, the facility shall replace the vinyl cove base with an approved cove base.
4. Observed metal sheet with ridges and nails in the ceiling throughout the facility. If the facility remodels in the future, the facility shall construct the ceiling with a material that is smooth, durable, easily cleanable, and washable.
5. Observed large roll up windows as the pass-through windows for food service. If the facility remodels in the future, the facility shall construct the pass-through window so that it meets current code.
6. Observed no cove based along the base of the cabinets. If the facility remodels in the future, the facility shall include an approved cove base around the base of the cabinets.
7. Observed counter top equipment (soft pretzel warmer, churros warmer, hotdog warmers, etc.) with 0-2 inch legs. All counter top equipment shall be on 4-inch legs or completely sealed to the table. If the facility is not able to maintain the area free of debris during routine inspections, then the facility shall have to provide 4-inch legs on the existing equipment.
8. Unable to determine the location of the grease trap/interceptor. Determine if the facility has a grease trap/interceptor within the area. Determine if the floor sinks are connected to the grease trap/interceptor.

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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: 1. Observed the ice machine near the 3-compartment sink plugged into an extension cord that runs along the wall where the 3-compartment sink and the hand sink are located.
Provide an alternative means to plug in the ice machine without the extension cord. Extension cords are acceptable on a temporary base only.

- 2. Observed one hot holding equipment with damaged electrical wiring.
Replace or repair equipment as needed. Discontinue using this equipment until the unit has been repaired.
- 3. Observed peeled material on the counters at random areas that are exposing the raw wood throughout the facility.
Repair or replace as needed to ensure that the counter is smooth, durable, easily cleanable, and washable.

44. Premises, personal/cleaning items, vermin proofing

The premises of the food facility shall be kept clean and vermin-proof; non food items shall be stored and displayed separate from food and food-contact surfaces. (114067(j), 114123, 114143(a, b), 114256, 114256.1, 114256.1, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

Inspector Comments: Observed a gap to the exterior of the facility when the roll up windows are closed. This is applicable to all the roll up windows in the concession stand.
Provide weather strip or other approved material to seal the gap.

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: 1. Observed a few broken cove base ceramic tiles in the male and female restrooms.
Replace or repair broken cove base tiles.

- 2. Observed an opened electrical port leading to the electrical panel unit.
There are no electrical wires in the port.
- 3. Observed no cover around two (2) of the electrical outlets near the main door in the facility.
Provide a cover on the electrical outlets.
- 4. Observed several holes in the wall near the electrical panel.
Seal all holes in the wall.
- 5. Observed two (2) floor sinks near the main door that are not easily accessible. The floor grates are fixed under the cabinets.
Replace the current floor grates with one that allows for accessibility to the floor sinks in order to properly clean and sanitize.

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