



# 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 Arboretum Visitor Center		OPERATOR Fullerton Arboretum	Permit No. 23-04
FACILITY LOCATION 800 N. State College Blvd., Fullerton Arboretum, Fullerton, CA 92831			INSPECTOR Karen Vu
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Not applicable		PERSON IN CHARGE / TITLE Marta McDaniel / Staff	
INSPECTION DATE 08/17/2023	INSPECTION TYPE Routine	RE-INSPECTION Date	INSPECTION RESULTS Closure

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
<b>EMPLOYEE KNOWLEDGE</b>						
•					1. Demonstration of knowledge, food safety certification	
<b>EMPLOYEE HEALTH AND HYGENIC PRACTICES</b>						
•					2. Communicable diseases: reporting, restrictions, and exclusions	
•					3. No discharge from eyes, nose, or mouth	
•					4. Proper eating, tasting, drinking or tobacco use	
<b>CONTAMINATION BY HANDS</b>						
•					5. Hands clean and properly washed, gloves used properly	
•					6. Adequate hand washing facilities supplied and accessible.	
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						
•					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	
<b>PROTECTION FROM CONTAMINATION</b>						
			•		12. Return and re-service of food	
•					13. Food in good condition, safe, and unadulterated	
<b>PROTECTION FROM CONTAMINATION</b>						
					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	
<b>FOOD FROM APPROVED SOURCES</b>						
•					15. Food Obtained from approved source	
			•		16. Compliance with shell stock tags, condition, display	
			•		17. Compliance with Gulf Oyster Regulations	
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
			•		18. Compliance with variance, specialized process and HACCP plan	
<b>CONSUMER ADVISORY</b>						
			•		19. Consumer advisory provided for raw or undercooked foods	
			•		20. Licensed health care facilities/public and private schools: prohibited foods not offered	
<b>WATER/HOT WATER</b>						
	•				21. Hot and cold water available	
•					22. Sewage and wastewater properly disposed	
<b>VERMIN</b>						
	•				23. No rodents, insects, birds, or animals	

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**Good Retail Practices**

OUT	Violation	COS	OUT	Violation	COS	OUT	Violation	COS
<b>SUPERVISION</b>			<b>EQUIPMENT/UTENSILS/LINENS</b>			<b>PHYSICAL FACILITIES</b>		
	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	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>				• 35. Equipment/utensils approved, installed, clean, good repair, capacity		<b>PERMANENT FOOD FACILITIES</b>		
	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		<b>SIGNS/REQUIREMENTS</b>		
	29. Toxic substances properly identified, stored, used			39. Thermometers provided and accurate			47. Signs posted, last inspection report available, placard posted	
<b>FOOD STORAGE/DISPLAY/SERVICE</b>				40. Wiping cloths: properly used and stored		<b>COMPLIANCE ENFORCEMENT</b>		
	30. Food storage, food storage containers identified		<b>PHYSICAL FACILITIES</b>				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**

No food preparation was observed on site this date. This facility only operates upon reservations for a special event.

**21. Hot and cold water available**

An approved, pressurized potable supply of cold and/or hot water shall be provided at all times. (113941, 113953(c), 114099.2(b), 114163, 114189, 114192, 114192.1, 114195)

Inspector Comments: Observed no running water at the hand sink in the facility. This facility only has one hand sink in the kitchen. The facility shall replace or repair the hand sink as needed.

This is an imminent health hazard and shall be addressed immediately.

**23. No rodents, insects, birds, or animals**

Each food facility shall be kept free of insects, birds, animals, or vermin (rodents (rats, mice), cockroaches, flies). (114259, 114259.1, 114259.4, 114259.5)

Inspector Comments: 1. Observed numerous dead American cockroaches in various life stages of life throughout the facility. Majority of the cockroaches were found in the floor sinks and behind equipment.

2. Observed 2 dried old mouse droppings in the dry storage room on top of plastic containers.

Ensure to take effective steps to eliminate all traces of vermin activity from the facility and maintain the facility clear of vermin. The facility shall thoroughly clean and sanitize all food contact surfaces and equipment.

This is an imminent health hazard and shall be addressed immediately. The facility is hereby closed due to this imminent health hazard.

**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: Observed the double stack oven placed at the edge of where the hood located. All cooking equipment shall be placed under the hood with a minimum of a 6-inch overhang.

**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)

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Inspector Comments: 1. Observed no back flow device on the ice machine.  
Provide a back flow device on the ice machine.

2. Observed a flexible hose draining liquid waste into the floor sink with no air gap.  
All liquid waste lines shall be of a rigid material that drains indirectly into a floor sink with a minimum of 1 inch air gap from the lip of the pipe to the top rim of the floor sink.  
Replace and repair as needed.

**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 dust accumulation and debris on the walls and floors near the door by the single door freezer.  
Observed dust accumulation on the side of the single door freezer.  
Clean and sanitize the walls, floors, and side of the freezer.

**51. Permit Suspension**

An enforcement officer may suspend or revoke the permit for non-compliance or for interference in the duty of the enforcement officer. (114405, 114409, 114411)

Inspector Comments: The permit for this facility is hereby suspended for the imminent health hazards observed this date. See vermin activity violation and adequate hand washing facility violation above.

Once the imminent health hazards has been resolved and the facility is thoroughly cleaned and sanitized, the facility shall contact Environmental Health and Safety for a reinspection. The facility shall remain closed until a reinspection has been conducted by Environmental Health and Safety to determine that the imminent health hazards has been addressed.

A Closure sign was posted on the wall by the main double doors of the facility.

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](http://www.ehs.fullerton.edu)