



# 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 <b>Club 57</b>		OPERATOR CSU Fullerton Auxiliary Services		Permit No. <b>23-09</b>
FACILITY LOCATION <b>800 N. State College Blvd., Bookstore/Titan Shops, Fullerton, CA 92831</b>				INSPECTOR <b>Karen Vu</b>
FOOD MANAGER / CERTIFICATE EXPIRATION DATE <b>NA</b>		PERSON IN CHARGE / TITLE <b>Tony Lynch</b>		
INSPECTION DATE <b>08/17/2023</b>	INSPECTION TYPE <b>Routine</b>	RE-INSPECTION Date <b>12/17/2023</b>	INSPECTION RESULTS <b>Pass</b>	

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**

This is a host catering facility. No food preparation or food service was observed at the time of the inspection.

**NOTES:**

The following was observed that is not up to current code:

1. Observed vinyl tile flooring and vinyl cove base in the back kitchen area. Upon disrepair, the facility shall replace the floor material and cove base with an approvable material.
2. Observed the food preparation sink plumbed directly into the wall. Food preparation sink shall drain indirectly into a floor sink with an air gap.
3. Observed no FRP or similar material on the wall behind the hand sink and the food preparation sink in the back kitchen area. Upon disrepair or damages, the facility shall provide FRP or similar material on the wall behind the sinks.
4. Observed acoustical ceiling tiles in the back kitchen area. Upon disrepair, the facility shall replace the ceiling tiles with a material that is smooth, durable, washable, and easily cleanable.

Prior to any repairs, the facility shall contact Environmental Health and Safety for approval.

**22. Sewage and wastewater properly disposed**

All liquid waste must drain to an approved fully functioning sewage disposal system; toilets shall be operable. (114197)

Inspector Comments: Observed sewage backup in the janitorial sink adjacent to Club 57 in the Titan Shop.

Repair as needed. This was corrected on site using a toilet plunger.

The facility shall monitor the janitorial sink and make the necessary repairs to ensure that the janitorial sink does not have a sewage backup.

**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 a mini merchandiser refrigerator stored in front of the ice machine.

Relocate the mini merchandiser refrigerator so that it is not obstructing access to the ice machine.

**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: Observed the ice machine draining into a sump pump.  
Determine where the liquid waste is draining.  
The ice machine shall drain indirectly into a floor sink with an air gap.

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)