



# 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 Titan Concessions - Titan Gym		OPERATOR CSU Fullerton Auxiliary Services	Permit No. 23-30
FACILITY LOCATION 800 N. State College Blvd., Titan Gym, Fullerton, CA 92831			INSPECTOR Karen Vu
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Marco Polo Gutierrez, 3/23/2026		PERSON IN CHARGE / TITLE Marco Polo Gutierrez	
INSPECTION DATE 12/21/2023	INSPECTION TYPE Routine	RE-INSPECTION Date	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
<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>						
<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**

A routine inspection was conducted this date during the women's basketball game at Titan Concessions at Titan Gym.

The following was observed/discussed during the inspection:

- Observed a 2-compartment sink used as the warewashing sink. Upon disrepair or renovations, the facility shall upgrade the sink to a 3-compartment sink with integral drainboards.
- The aisle space between the Pepsi soda dispensers and the hot warmer equipment was measured at 21 inches. The facility shall provide a minimum of 30-inch aisle space. Ensure to reference other applicable codes as a more stringent aisle space requirement may be applicable to this facility.
- Observed composite vinyl flooring with vinyl cove base. Per person in charge, the facility replaced the flooring a few years prior. Upon disrepair or renovations, the facility shall upgrade the flooring material to a material that is approvable. Ensure to contact Environmental Health and Safety prior to any changes for approval.
- Unable to identify the back flow device for the Pepsi soda dispenser. The facility shall identify the location of the back flow device by the next routine inspection.
- Observed a food booth operation inside of the gym. A temporary food facility permit shall be obtained for this operation since all health permits are site specific. EH&S will provide additional information on this.

**33. Nonfood contact surfaces clean**

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

Inspector Comments: 1. Observed peeled and unsealed wood on the counter tops and shelving throughout the facility. Replace or repair as needed to ensure that the surface is smooth, durable, and easily cleanable.

2. Observed dust accumulation on the Pepsi soda dispenser racks. Clean and sanitize as needed.

3. Observed raw wood on the shelving that attaches to a bracket to hold the menu. Seal the raw wood to ensure that the surface is smooth, durable, nonabsorbent, and easily cleanable.

**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 a churro warmer on the drainboard of the 2-compartment sink. The drainboards are designed as part of the warewashing procedures. Relocate the churro warmer to an approved location.

2. Observed a CO2 tank not fasten to a rigid structure. Secure the CO2 tank.

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