



CALIFORNIA STATE UNIVERSITY, FULLERTON

Division of Administration & Finance

Capital Programs & Facilities Management, Environmental Health & Safety

P.O. Box 6806, Fullerton, CA 92834-6806 / T 657-278-7233 / safety@fullerton.edu / ehs.fullerton.edu

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME Food Court Catering Kitchen		OPERATOR CSU Fullerton Auxiliary Services	Permit No. 23-11
FACILITY LOCATION 800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831			INSPECTOR Karen Vu
FOOD MANAGER / CERTIFICATE EXPIRATION DATE Edwin Valenzuela, 7/9/2026		PERSON IN CHARGE / TITLE	
INSPECTION DATE 05/14/2024	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
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	

FACILITY NAME	DATE	Permit No.
Food Court Catering Kitchen	05/14/2024	23-11
FACILITY LOCATION		
800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831		

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 Food Court Catering Kitchen in the TSU.

No food preparation was observed this date.

The following was observed/discussed during the routine inspection:

1. Observed the mechanical dishwasher and the 3-compartment sink plumbed directly into sanitary sewer. The mechanical dishwasher and the 3-compartment sink shall indirectly drain into a floor sink with an air gap. Upon renovations or repairs, the facility shall upgrade the plumbing so that the mechanical dishwasher and the 3-compartment sink drains indirectly into the floor sink with an air gap.
2. Observed a rack with boxes of Pepsi syrups stored approximately 1 inch away from the electrical panel door. Relocate the rack to provide a minimum of 36 inch clearance around the perimeter of the electrical panel.
3. Observed vinyl cove base around the Pepsi dispensing unit. Upon disrepair or renovations, the facility shall replace the vinyl cove base with a material that is smooth, durable, easily cleanable, and washable.
4. The floor sink under the Pepsi dispenser in center of the food court of the TSU is not accessible. The floor sink shall be accessible. The facility shall propose a method to make this change in order to properly clean the floor sink.

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: 1. Observed the sealant around the ice machine near Pieology lifting and torn. Repair as needed.

2. Observed oil and dust accumulation at the filters at the mechanical exhaust hood. Clean and sanitize as needed.

3. Observed dust accumulation on the ice machine vent grates. Clean and sanitize as needed.

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: Observed several CO2 tanks secured to the Pepsi syrup racks. Secure the CO2 tanks to a rigid structure.

FACILITY NAME Food Court Catering Kitchen	DATE 05/14/2024	Permit No. 23-11
FACILITY LOCATION 800 N. State College Blvd., TSU Food Court, Fullerton, CA 92831		

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: 1. Observed an active leak at a pipe under the 3-compartment sink.
Replace or repair the leak 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 peeled and porous tiles throughout the facility.
Replace the ceiling tiles with approved ceiling tiles that are smooth, durable, easily cleanable, and washable.

2. Observed lifted FRP walls near the back door adjacent to the electrical panels.
Repair as needed.

3. Observed broken floor tiles near the back door by the electrical panels and under the cook line by the mechanical exhaust hood.
Replace floor tiles.

4. Observed dust on the ceiling tiles and ventilation grates.
Clean and sanitize as needed.

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