



Environmental Health & Instructional Safety  
(714) 278-7233 / Fax (714) 278-4533

**INSPECTION REPORT**

Titan Coffee  
2<sup>nd</sup> Floor  
Commons Building

Inspector: Scott Bourdon  
Inspection Date: September 19, 2005  
Type of Facility: Restaurant  
Grade: B

**Major Deficiencies**

10 Points: Maintain potentially hazardous food at appropriate temperatures during holding (below 41°). A milk canister used for the coffee was measured at 60°. The food handler was instructed to replace it.

**Minor Deficiencies**

1 Point: Provide chemical test kits. No chemical test strips were available for the sanitizer.

1 Point: Remove unnecessary articles from the food preparation area. Remove the mop from the food preparation area.

1 Point: Provide a holder for the ice scoop where it can be stored while not in use.

1 Points: Maintain a dishwashing facility that is properly constructed, designed, located, and repaired. The dishwasher is not working and the two compartment sink is not acceptable for washing dishes.

**Other Observations**

Copy of Recent Inspection Report Available? Yes

Notice of Inspection Posted? Yes

Cloth Sanitizer Type: Quaternary Ammonia      Concentration: 400+ ppm

Water Temperature: 116°

Temperature of Reach-in Cooler: 42°

I declare that I have received and examined a copy of this inspection Report.

Print Name and Title: Director of Campus Dining

Signature: Anthony A. L.      Date: 09/21/05