



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

Page 1 of 3

INSPECTION REPORT

Food Court

Titan Student Union

Inspector: Scott Bourdon
Inspection Date: March 24, 2006
Type of Facility: Restaurant
Grade: A

Major Deficiencies

No major deficiencies were observed.

Minor Deficiencies

1 Point: Ensure that floors underneath coolers and shelf units and other hard to reach locations are cleaned. The large cooler in Starbucks had dirt and debris underneath of it; a higher up counter near Busy Bees needs cleaned; and a sink at the Titan Grill needs cleaned underneath.

1 Point: Remove unnecessary articles from the food preparation area. Personal items were found on the floor in Starbucks and should be placed into the employee storage cabinet.

1 Point: Store mops, brooms, and other cleaning items in the janitorial closet.

1 Point: Provide adequate vermin exclusion. Ceiling tiles were missing and a door frame has a hole rusted into it in the dish storage area, and the cove base in the northwest corner needs a caulk seal applied where it meets the wall.

3 Points: Maintain potentially hazardous food at appropriate temperatures during holding. The skim milk temperature in the public thermos dispensers measured 62°. It was thrown out, but infrequently used cold items should be filled halfway or stored on ice.

Other Observations

Copy of Recent Inspection Report Available: Yes
Notice of Inspection Posted: Yes

Cloth Sanitizer Type: Quaternary Ammonia
Concentration: 400 ppm: Starbucks
300 ppm: Togos

Dish Sanitizer Method: Quaternary Ammonia
Concentration or Temperature: 200 ppm

Food Temperatures: Back Prep Area
40°: raw beef in reach-in cooler
45°: raw beef in walk-in cooler
38°: teriyaki chicken
45°: cooked green beans
47°: milk

Green Burrito
146°: refried beans
141°: rice
150°: eggs
46°: cheese enchilada in storage

Busy Bee
146°: broccoli beef
177°: teriyaki chicken
146°: BBQ beef
147°: spicy chicken

Togos
160°: BBQ chicken
160°: meatballs
158°: pastrami

Titan Grill
138°: lasagna
145°: vegetable lasagna
138°: gravy
146°: chili
160°: chicken noodle soup
158°: turkey
50°: "home made" ranch dressing
39°: raw hamburger in storage
41°: ham

Starbucks
48°: half-and-half in thermos
62°: skim milk in thermos: this item was thrown out
50°: milk in reach-in cooler: this cooler was removed and as was the milk

Water Temperature: 120°: Starbucks
117°: Busy Bee



C A L S T A T E
FULLERTON

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

Page 3 of 3

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

Print Name and Title: Tony Lynch, Director, Campus Dining Services

Signature:  Date: 04/04/06