



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

Page 1 of 1

INSPECTION REPORT

Garden Cafe
Titan Student Union

Inspector: Scott Bourdon
Inspection Date: March 21, 2006
Type of Facility: Restaurant
Grade: A

Major Deficiencies

5 Points: Ensure that the hot water from the hand-washing sinks equals at least 120°. The hot water temperature measured 90° at the hand-washing sink in the back.

Minor Deficiencies

2 Points: Ensure that employees use a thermometer to check food temperatures. During the inspection the thermometer was being held at another location.

Other Observations

Copy of Recent Inspection Report Available: Yes
Notice of Inspection Posted: Yes
Cloth Sanitizer Type: Quaternary Ammonia
Concentration: 400 ppm
Dish Sanitizer Method: Quaternary Ammonia
Concentration or Temperature: NA

Food Temperatures: 43° (chicken in walk-in cooler)
135° (meat sauce hot holding)
135° (alfredo sauce hot holding)
171° (lasagna)

Water Temperature: 90°

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: 3/27/06