



## Food Service and Pool Sanitation

### 1.0 Regulatory Authority

California Health and Safety Code §109875 - §110040, §113700 - §114437, §116025 - §116068, and California Code of Regulation (CCR) Title 22 § 65501 - 65551. These regulations govern sanitation of permanent and itinerant restaurants and swimming pools. The California Department of Health Services (DHS) is responsible for enforcement of these regulations. Environmental Health and Safety (EHS) is responsible for local enforcement of these regulations as representatives of the California Department of Health Services.

### 2.0 Policy

It is the policy of California State University, Fullerton to protect faculty, staff, students, and the general public from unsafe pathogenic illnesses caused by inadequate sanitation. The overall safety of faculty, staff, students, and the general public is the main focus of this program so as to not subject them to avoidable and unreasonable risks and/or accidental injury or illness. To accomplish this, EHS will coordinate appropriate proactive, investigative, and corrective measures concerning food facility and swimming pool sanitation.

### 3.0 Purpose

The purpose of this program is to establish a uniform set of guidelines for ensuring adequate sanitation practices are followed and to safeguard public health. This goal will be achieved through periodic inspections, training, and preventive maintenance. A notification system shall also be set up as a means of reporting foodborne illnesses, food facility sanitation status, and complaints. This program also designates departmental responsibility for ensuring the completion of program elements.

### 4.0 Scope

The scope of this program shall include all on-campus food sales, including student sales, and all pool facilities. Responsibilities outlined in this program rest with EHS, Facility Operations, Dean of Students, Auxiliary Services Corporation, and Design and Construction.

### 5.0 Responsibilities

#### 5.1 The Office of Environmental Health and Safety

1. Develop and maintain the Food Facility and Pool Sanitation program. Make copies of the program available to affected departments.
2. Conduct routine inspections of food facilities including carts, temporary food booths erected for campus and student events, and swimming pools as outlined in Section 6.0.

3. Provide assistance to individual departments concerning implementation of the program.
4. Respond to and investigate complaints of alleged foodborne illness.
5. Authorize food sales by student groups in cooperation with Dean of Students.
6. Arrange for the review of construction plans with regard to proposed kitchen and pool design as well as other safety considerations.
7. Maintain sanitation inspection records.
8. Act as local enforcement agency relating to food facility and pool sanitation.

## **5.2 Auxiliary Services Corp/Food and Vending Services**

1. Ensure training is provided to all Auxiliary Services Corp (ASC) food service employees and conduct operational inspections for all food service sites and operations.
2. Maintain appropriate permits issued by the Orange County Health Care Agency-Environmental Health.
3. Forward reported cases of foodborne illnesses to EHS within 24 hours of notification.
4. Implement corrective measures in cases where violations of the California Retail Food Code are discovered.
5. Participate with EHS in conducting food service inspections.
6. Ensure all aspects of this program are followed.
7. Perform corrective measures in a timely manner.

## **5.3 Titan Student Union/Building Engineering**

1. Inform EHS of all changes to food service facilities.
2. Maintain facilities and services as required by the California Retail Food Code.
3. Notify EHS whenever services (i.e. gas, water, electricity, sewer) are interrupted.
4. Accompany EHS on food service inspections as necessary.
5. Perform corrective measures in a timely manner as agreed upon by the inspector.

## **5.4 Facility Operations**

1. Implement corrective measures for swimming pools in cases where health code deficiencies exist.
2. Consult with EHS regarding constructive upgrades to pool facilities.
3. Maintain pool facilities in accordance with the applicable health and safety codes.

## **5.5 Design and Construction**

Ensure all food facility construction projects are designed and built according to health and safety code specifications.

## **6.0 Inspection of Food Facilities**

### **6.1 Scope**

1. All campus food service facilities including mobile food carts, vending machines, and temporary/permanent food booths.
2. Student organization events.

3. Public and private functions held on campus including the Arboretum.
4. The Food Facility Inspection form is included as Attachment A. Other safety issues (i.e., electrical, plumbing, HVAC system) will be addressed during the inspection.

## **6.2 Frequency**

1. Unannounced inspections will be conducted at restaurant facilities once every four months. Food facilities which serve only prepackaged items, vending machines, and concession stands will be inspected annually.
2. In the event major violations are discovered during an unannounced inspection and not corrected during that inspection, a follow-up inspection will be conducted within two weeks after initial inspection date.
3. Inspections and subsequent investigation will also be conducted in the event of a complaint or reported case of foodborne illness.
4. Temporary food booths, including student sales and special events, will be inspected the day of the event.

## **6.3 Violations, Permit Suspensions, and Closures**

1. Following each inspection, a written report including deficiencies discovered during the inspection shall be provided to the operator or owner of the facility and appropriate management. The facility is required to correct these deficiencies or show cause why the deficiencies do not constitute a violation of the Health and Safety Code within 15 days of receipt of the inspection report. If the deficiency cannot be reconciled between EHS and the facility, the issue shall be forwarded to the California DHS. Failure to comply with any applicable Health and Safety code may result in the suspension of the facility's permit to operate.
2. If an immediate danger to public health and safety is found and not immediately corrected or correctable, EHS may temporarily suspend the facility's operating permit and order the facility to close immediately. Immediate danger to public health are based conditions discovered during an inspection that can cause food infection, food intoxication, disease transmission, or hazardous condition, including but not limited to, unsafe temperature, sewage contamination, non-portable water supply, or an employee who is a carrier of a communicable disease.
3. Whenever a permit is suspended as a result of an immediate threat to public health, EHS shall immediately report the condition(s) to the owner/operator of the facility and appropriate management and attempt to assist the facility in mitigating the condition(s). The facility shall remain closed and the permit suspended until condition(s) are abated and written authority to restart food activities is given.
4. Depending on the severity of the violation, EHS may, after allowing ample opportunity for deficiency correction, issue a Notice of Violation or immediately suspend the facility's operating permit.

## **7.0 Complaints**

Customers of all food service establishments on campus may report cases of foodborne illness or apparent unsanitary or dangerous conditions and practices to EHS. Complaints may be submitted in

writing or by phone call to prompt investigative action. Anonymous complaints are difficult to investigate due to the lack of a personal interview instrumental in identifying the problem source or other victims.

## **8.0 POOL INSPECTIONS**

Pool inspections will be conducted on a quarterly basis by EHS to insure the safety of swimmers. Swimming pool water quality parameters such as chlorine and cyanuric acid level, pH, and turbidity will be monitored during EHS inspections. In addition, the operation and availability of safety devices such as ground fault interruptions connections and floatation aids will be inspected. Inspection records will be kept at EHS. You may contact EHS for a copy of the pool inspection form.

### **Unsanitary Conditions**

Following Center for Disease Control and Prevention protocols, the diving and swimming pools shall be closed to the public in the event of fecal contamination or disinfectant feeder failure.

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Attachment A



CALIFORNIA STATE UNIVERSITY  
**FULLERTON**  
*Environmental Health and Safety*

**INSPECTION CHECKLIST**  
**Food Facility Inspection**

Location:	
Person in Charge:	
Inspector:	
Date/Time:	

**VIOLATIONS**

In	Out	N/A	N/O	
				<b>Demonstration of Knowledge</b>
				1 Demonstration of knowledge, food safety certification
				<b>Employee Health Hygienic 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>Preventing Contamination by Hands</b>
				5 Hands clean and properly washed, gloves used properly
				6 Adequate hand washing facilities supplied and accessible (warm water(100-108F), soap, paper towels)
				<b>Time and Temperature Relationships</b>
				7 Proper hot holding temperatures
				7.1 Proper cold holding temperatures
				8 Time 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
				14 Food contact surfaces clean and sanitized
				14.1 Sanitizer type is Chlorine (100 ppm)
				14.2 Sanitizer time is Quaternary Ammonium (200 ppm)
				14.3 Sanitizer type is Iodine (25 ppm)
				14.4 Sanitizer type is Hot Water (171F)
				14.5 Sanitizer type is Other
				<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

In	Out	N/A	N/O	<b>Consumer Advisory</b>
				19 Consumer advisory provided for raw or undercooked foods
In	Out	N/A	N/O	<b>Highly Susceptible Populations</b>
				20 Licensed health care facilities, public and private schools
In	Out	N/A	N/O	<b>Water/Hot Water</b>
				21 Hot and cold water available (120F)
In	Out	N/A	N/O	<b>Liquid Waste Disposal</b>
				22 Sewage and wastewater properly disposed
In	Out	N/A	N/O	<b>Vermin</b>
				23 No rodents, insects, birds, or animals
In	Out	N/A	N/O	<b>Supervision</b>
				24 Person in charge present and performs duties
In	Out	N/A	N/O	<b>Personal Cleanliness</b>
				25 Personal cleanliness and hair restraints
In	Out	N/A	N/O	<b>General Food Safety Requirements</b>
				26 Approved thawing methods used, frozen food
				27 Food separated and protected
				28 Washing fruits and vegetables
				29 Toxic substances properly identified, stored, used
In	Out	N/A	N/O	<b>Food Storage/Display/Service</b>
				30 Food storage, food storage containers identified
				31 Consumer self-service
				32 Food properly labeled and honestly presented
In	Out	N/A	N/O	<b>Equipment/Utensils/Linens</b>
				33 Nonfood contact surfaces clean
				34 Ware washing facilities: installed, maintained, used, test strips
				35 Equipment/utensils approved, installed, clean, good repair, capacity
				36 Equipment, utensils, and linens: storage and use
				38 Adequate ventilation and lighting, designated areas, use
				39 Thermometers provided and accurate
				40 Wiping cloths: properly used and stored
In	Out	N/A	N/O	<b>Physical Facilities</b>
				41 Plumbing: proper backflow devices
				42 Garbage and refuse properly disposed of, facilities maintained
				43 Toilet facilities: properly constructed, supplied, cleaned
				44 Premises, personal/cleaning items, vermin proofing
In	Out	N/A	N/O	<b>Permanent Food Facilities</b>
				45 Floor, walls, and ceilings: built, maintained, and cleaned
				46 No unapproved private homes/living or sleeping quarters
In	Out	N/A	N/O	<b>Signs/Requirements</b>
				47 Signs posted, last inspection report available
In	Out	N/A	N/O	<b>Compliance Enforcement</b>
				48 Plan Review
				49 Permits Available
				50 Impoundment
				51 Permit Suspension

