

ASSESSMENT INFO	
Service	Aramark - Collegiate Hospitality Routine (FC)
Specialist	Chris Hagman
Start	Jan 26, 2026 08:21 am PST
End	12:02 pm PST
Location	L00047285 - UNIV OF REDLANDS IRVINE COMMONS 1259 E Colton Ave Redlands, CA 92374, US
Manager	Sandy Gonzalez
Round	Collegiate Hospitality - Jan - Mar 2026

Ask your question [contact@steritech.com](mailto:contact@steritech.com)  
+1 (800) 868-0089

**SCORING INFORMATION**

Rating System: ● Platinum: (0 Violations - Score 0) ● Gold: (0 Critical Violations AND Score 1 - 9) ● Green: (1 - 2 Critical Violations OR Score 10 - 14) ● Yellow: (3 Critical Violations OR Score 15 - 19) ● Red: (≥4 Critical Violations OR Score ≥20)

THIS VISIT

12.0 +8.0

GREEN

Risk levels

Critical: 0 scored (0 repeats)

Major: 1 scored (0 repeats)

Minor: 10 scored (4 repeats)

PREVIOUS VISIT

4.0

**Findings Summary**

*Major*

**B233** Unlabeled, illegibly labeled or mislabeled chemical; Unlabeled: Spray bottle; Two containers of chemicals without label; Corrected on site: Yes; Chemical storage area 2 pts

*Minor*

**C303** ROP fish not properly thawed; Tuna still in ROP packaging while thawing.; ROP fish not removed from packaging before thawing under refrigeration; Walk-in cooler; Corrected on site: Yes 1 pt

**C321** ⇄ Clean utensils stored with handles jumbled; Prep area; Ladle; Corrected on site: Yes 1 pt  
Food-contact surfaces stored face up/not inverted; Clean dish storage area; Food storage container/lid; Corrected on site: Yes

**C325** ⇄ Old label/tape/sticker residue; Insert pans; Quantity: 3; Prep area; Corrected on site: Yes 1 pt  
Heavy grease build-up; Interior of fryer; Quantity: 1; Prep area; Corrected on site: No


**C327** ⇄ Splintered; Shelving in dry storage; Quantity: 2; Dry storage area; Corrected on site: No 1 pt  
Rusted; Shelving in walk-in cooler #7; Quantity: 3; Walk-in cooler; Corrected on site: No

**C331** Unapproved jewelry on the hands or wrist; Cook line; Bracelet(s); Corrected on site: Yes 1 pt


**C335** ⇄ Excessive debris buildup; Dry storage area; Wall; Corrected on site: Yes 1 pt  
Excessive debris buildup; Prep area; Floor; Corrected on site: No  
Excessive debris buildup; Prep area; Floor; Corrected on site: Yes  
Excessive debris buildup; Cook line; Floor; Corrected on site: Yes  
Excessive debris buildup; Dish area; Floor; Corrected on site: Yes



**C337** Hole; Dry storage area; Ceiling tile; Corrected on site: No 1 pt

Major

<p>B233 Original containers of toxic materials have a legible manufacturer's label. Working containers of cleaners and sanitizers are labeled with the OSHA/work place label of the product. Only chemicals that are required for the operation and maintenance of the facility are present. Restricted pesticides are applied by a certified applicator or someone under their direct supervision. First aid supplies, personal care items such as lotions and creams, and employee medicines are properly labeled.</p>				<p><b>Facilities &amp; Controls</b></p>	<p><b>+2</b></p>
<i>Issue</i>	<i>Item</i>	<i>Details</i>	<i>Extra details</i>	<i>Location</i>	
✕	<p><b>Unlabeled, illegibly labeled or mislabeled chemical</b></p>	<p><b>Unlabeled: Spray bottle</b></p>	<p><b>Two containers of chemicals without label</b></p>	<p><b>Corrected on site: Yes</b></p>	<p><b>Chemical storage area</b></p>
<p><i>Photos</i></p>  <p>B233</p>					

Minor

<p>C303 Foods that require time/temperature control for safety (TCS) are thawed under refrigeration, completely submerged under cool running water, in a microwave if cooked immediately afterward, or as part of the cooking process.</p>				<p><b>Food Handling</b></p>	<p><b>+1</b></p>
<i>Issue</i>	<i>Item</i>	<i>Details</i>	<i>Location</i>	<i>Extra details</i>	
✕	<p><b>ROP fish not properly thawed</b></p>	<p><b>Tuna still in ROP packaging while thawing.</b></p>	<p><b>ROP fish not removed from packaging before thawing under refrigeration</b></p>	<p><b>Walk-in cooler</b></p>	<p><b>Corrected on site: Yes</b></p>
<p><i>Photos</i></p>  <p>C303</p>					

C311 Foods are properly identified with the common name of the product on the container.				Food Handling	+0 NOT SCORED
<i>Issue</i>	<i>Item</i>	<i>Details</i>	<i>Location</i>	<i>Extra details</i>	
✗ Food item not labeled	Dark liquid	Container: Squeeze bottle ; Quantity: 1	Prep area	Corrected on site: Yes	
<p><i>Photos</i></p>  <p>C311</p>					
C321 Clean utensils, equipment and food-contact packaging are stored in a sanitary manner. Storage containers such as canisters, bins and drawers are maintained clean. Utensil handles all point up for vertical storage or all point in the same direction for horizontal storage.				Equipment & Utensils	+1
<i>Issue</i>	<i>Location</i>	<i>Item</i>	<i>Details</i>	<i>Extra details</i>	
✗ Clean utensils stored with handles jumbled	Prep area	Ladle		Corrected on site: Yes	
<p><i>Photos</i></p>  <p>C321</p>					
✗ Food-contact surfaces stored face up/not inverted	Clean dish storage area	Food storage container/lid		Corrected on site: Yes	
<p>▸ Recommendation: Invert to prevent dust and debris from collecting inside.</p>					

Photos



C321

C325 Nonfood-contact surfaces of equipment and utensils are properly cleaned, such as door handles and gaskets, sliding door tracks, shelves, racks, etc.

Equipment & Utensils

+1



Issue

Item

Details

Location

Extra details



Old label/tape/sticker residue

Insert pans

Quantity: 3

Prep area

Corrected on site: Yes

Recommendation: Verify all nonfood contact surfaces of equipment and utensils used are cleaned frequently to remove any debris before it becomes encrusted or long standing. Pay special attention to surfaces most often touched or subject to collecting debris such as door handles, gaskets, shelving, racks, and sliding door tracks

Photos



C325



Heavy grease build-up

Interior of fryer

Quantity: 1

Prep area


Corrected on site: No




Recommendation: Utilize a Master Cleaning and Sanitation Schedule to help make routine cleaning a requirement to prevent build-up on surfaces

Photos

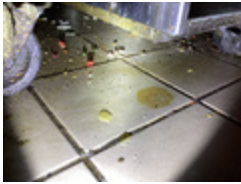


C325

C327 Nonfood-contact surfaces of equipment and utensils are durable, non-toxic, easily cleanable and in good condition.				Equipment & Utensils	+1
<i>Issue</i>	<i>Item</i>	<i>Details</i>	<i>Location</i>	<i>Extra details</i>	
✗ Splintered	Shelving in dry storage	Quantity: 2	Dry storage area	Corrected on site: No	
<p>Recommendation: Inspect nonfood contact surfaces of equipment and utensils before using to check if they are in good condition and easy to clean</p>					
<i>Photos</i>					
					
C327					
✗ Rusted	Shelving in walk-in cooler #7	Quantity: 3	Walk-in cooler	Corrected on site: No	
<i>Photos</i>					
					
C327					
C331 Good personal hygiene practices are followed; clean outer clothing is worn; hair restraints are used around exposed food and food-contact surfaces. Jewelry on the hands and wrists is limited to a plain ring with no set stones.				Personal Hygiene	+1
<i>Issue</i>	<i>Location</i>	<i>Details</i>	<i>Extra details</i>		
✗ Unapproved jewelry on the hands or wrist	Cook line	Bracelet(s)	Corrected on site: Yes		

C335 Floors, walls, and ceilings are free of excessive dust, debris and standing water.			Facilities & Controls	+1
Issue	Location	Details	Extra details	
<b>✗ Excessive debris buildup</b>	<b>Dry storage area</b>	<b>Wall</b>	<b>Corrected on site: Yes</b>	
<ul style="list-style-type: none"> <li>Recommendation: Utilize a Master Cleaning and Sanitation Schedule to help make routine cleaning a requirement to prevent build-up of dust or debris on surfaces</li> </ul>				
<i>Photos</i>				
 <p>C335</p>				
<b>✗ Excessive debris buildup</b>	<b>Prep area</b>	<b>Floor</b>	<b>Corrected on site: No</b>	
Other: Under and behind ice machine <ul style="list-style-type: none"> <li>Recommendation: Utilize a Master Cleaning and Sanitation Schedule to help make routine cleaning a requirement to prevent build-up of dust or debris on surfaces</li> </ul>				
<i>Photos</i>				
 <p>C335</p>				
<b>✗ Excessive debris buildup</b>	<b>Prep area</b>	<b>Floor</b>	<b>Corrected on site: Yes</b>	
<ul style="list-style-type: none"> <li>Recommendation: Clean all floors, walls and/or ceilings to remove excessive dust or debris and mop up any standing water on floors</li> </ul>				
<i>Photos</i>				
 <p>C335</p>				
<b>✗ Excessive debris buildup</b>	<b>Cook line</b>	<b>Floor</b>	<b>Corrected on site: Yes</b>	
Other: Below equipment in allergen station <ul style="list-style-type: none"> <li>Recommendation: Utilize a Master Cleaning and Sanitation Schedule to help make routine cleaning a requirement to prevent build-up of dust or debris on surfaces</li> </ul>				

Photos



C335

**×** Excessive debris buildup      Dish area      Floor      Corrected on site: Yes

Photos



C335

C337 Floors, walls and ceilings are smooth, easily cleanable, and in good repair. Exposed concrete blocks and bricks are sealed and smooth unless area is used only for dry storage.

Facilities & Controls

+1

Issue

Location

Details

Extra details

**×** Hole      Dry storage area      Ceiling tile      Corrected on site: No

▸ Recommendation: Repair, replace or resurface any floors, walls and/or ceilings that are damaged or not easy to clean

Photos



C337

**×** Water damage      Prep area      Wall      Corrected on site: No

Other: Behind ice machine

▸ Recommendation: Repair, replace or resurface any floors, walls and/or ceilings that are damaged or not easy to clean

Photos



C337

**×** **Water damage** **Prep area** **Coving** **Corrected on site: No**

Other: Outside of walk-in #2

• Recommendation: Repair, replace or resurface any floors, walls and/or ceilings that are damaged or not easy to clean

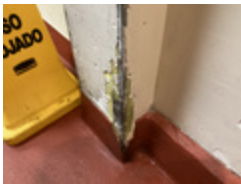
Photos



C337

**×** **Water damage** **Prep area** **Wall** **Corrected on site: No**

Photos



C337

C339 Ventilation is adequate; vents, fan guards and filters are clean.

**Facilities & Controls**

**+0**  
**NOT SCORED**

*Issue*

*Location*

*Details*

*Extra details*

**×** **Soiled fan guard(s)** **Walk-in cooler** **Excessive dust build-up** **Corrected on site: Yes**

• Recommendation: Clean/dust vents and fan guards on a frequent basis to keep them from dust/grime buildup

Photos



C339

**C343** No pest entry points exist, such as gaps larger than 1/4 inch beneath exterior doors. No pest harborage sites exist, such as dirty mop heads that are not hung to dry after use.

**Facilities & Controls**

**+1**

*Issue*

*Location*

*Details*

*Extra details*

**✕** **Wet mop not hung to dry** **Mop sink** **Corrected on site: Yes**

• Recommendation: Hang mop(s) to drip dry to eliminate pest harborage.

Photos



C343

**DOC103** Refrigerator temperature log available and properly completed.

**Documentation**

**+1**

*Issue*

*Details*

*Temperature*


**✕** **Log missing entries** **Time; Temperature; Initials**

• Recommendation: Train all team members who will be responsible for completing the log on the requirements for documentation on the log (ex. when a corrective action is required to be documented - document all refrigerator ambient air temperature twice daily and call service if temperature is not able to be maintained at target temperature.).

Photos





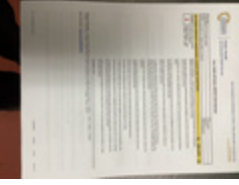
DOC103

DOC105 Freezer temperature log available and properly completed.		Documentation	+1
<i>Issue</i>	<i>Details</i>	<i>Temperature</i>	
<b>×</b>	<b>Log missing entries</b>	<b>Time; Temperature; Initials</b>	
<p>Recommendation: Train all team members who will be responsible for completing the log on the requirements for documentation on the log (ex. when a corrective action is required to be documented - document all refrigerator ambient air temperature twice daily and call service if temperature is not able to be maintained at target temperature).</p>			
<i>Photos</i>			
			
DOC105			


Informational

A127a What type of sanitizer towels is the location using?		Cleaning & Sanitizing	INFORMATION
<i>Details</i>			
<b>i</b>	<b>Other: Location uses both cotton and disposable</b>		
<hr/>			
B223 Bodily Fluid Clean-up kits and written instructions for the clean-up of vomiting and diarrheal events are available.		Personal Hygiene	INFORMATION
<i>Issue</i>	<i>Details</i>	<i>Extra details</i>	
<b>i</b>	<b>Blood and Bodily Fluid Clean-up Kit available, procedures available, kit fully stocked</b>		
<hr/>			
KQ101 Do employees understand the concept of "allergen cross-contact"?		Knowledge Questions	INFORMATION
<i>Details</i>	<i>Extra details</i>	<i>Issue</i>	
<b>i</b>	<b>Employee understood allergen cross-contact and how to prevent it</b>	<b>Allergen poster was available</b>	<b>See Resouce Tool for more information</b>
<hr/>			

KQ103 When guests indicate they have a food allergy - do employees and manager(s) demonstrate knowledge of safe food preparation and allergic reaction prevention?		Knowledge Questions	INFORMATION
<i>Details</i>		<i>Issue</i>	
i	Manager and employee understood how to prepare and serve food safely when guests indicate they have a food allergy		
KQ105 Do employees understand the symptoms of allergic reactions or anaphylaxis and what to do if someone displays them?		Knowledge Questions	INFORMATION
<i>Details</i>		<i>Extra details</i>	<i>Issue</i>
i	Employee understood the symptoms of anaphylaxis and what to do if someone displays them	See Resource Tool for more information	
PHOTO Are photos permitted to be captured at this location?		Information	INFORMATION
<i>Details</i>			
i	Manager/PIC said photos are permitted at this location		
700 Pest prevention information:		Information	INFORMATION
<i>Item</i>	<i>Details</i>	<i>Issue</i>	<i>Extra details</i>
i	Pest Prevention Service Provider: Ecolab	Date of most recent service report: 12/03/2025; Paper report	Pests Identified: Other;
Other: Earwigs on perimeter			
701 Regulatory information:		Information	INFORMATION
<i>Item</i>	<i>Details</i>	<i>Extra details</i>	<i>Location</i>
i	Regulatory Agency: San Bernardino County	Date of visit: 10/08/2025	Score: 90/ Rating: A

<i>Photos</i>		
		
Health Department Report Page 4	Health Department Report Page 1	Health Department Report Page 2
702 Person-in-Charge Information:		Information
<i>Details</i>		<i>Extra details</i>
<b>i</b>	<b>Title of person in charge: Assistant Manager</b>	<b>Length of time in position at this location: 2 - 5 years</b>
703 Chemical vendor (sanitizer):		Information
<i>Details</i>		<i>Extra details</i>
<b>i</b>	<b>Ecolab</b>	

Compliant Observations











B201 Person-in-charge is certified by an accredited Food Protection Manager Certification Program.		Facilities & Controls	CORRECT
<i>Issue</i>	<i>Details</i>	<i>Extra details</i>	
<b>✓</b>	<b>Person in Charge has a valid Certified Food Safety Manager certificate</b>	<b>Person-in-Charge: Krystal Jackson</b>	
Other: Sandy Gonzalez also had a compliant ServSafe Certification			
<i>Photos</i>			
			
B201			

DOC101 Cooking/reheating log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>	<i>Temperature</i>	
<input checked="" type="checkbox"/>	Log is complete		
-----			
DOC107 Receiving log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>	<i>Temperature</i>	
<input checked="" type="checkbox"/>	Log is complete		
-----			
DOC109 Cooling log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>	<i>Extra details</i>	
<input checked="" type="checkbox"/>	Log is complete		
-----			
DOC111 Cold and hot holding log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>	<i>Temperature</i>	
<input checked="" type="checkbox"/>	Log is complete		
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DOC113 Sanitizer dispenser log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>		
<input checked="" type="checkbox"/>	Log is complete		
-----			
DOC115 High-Temp/Low-Temp dishmachine log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>		
<input checked="" type="checkbox"/>	Log is complete		
-----			
DOC117 Thermometer calibration log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>		
<input checked="" type="checkbox"/>	Log is complete		
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DOC119 Pest sighting log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>		
✓	Log is complete		
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IHH100 Was an imminent health hazard observed during the assessment today?		Information	CORRECT
<i>Issue</i>	<i>Details</i>		
✓	No imminent health hazard observed during the assessment		
Other: Previous report show 1/14/25 yet I was here in December of 25.			

<b>ASSESSMENT SUMMARY</b>	Deducted <b>12</b>
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GLOSSARY

-  — Non-compliant issue observed
  -  — Excellent practice observed
  -  — Data collected for information only
  -  — Repeat non-compliant issue observed
  -  — Not Observable
  -  — Not Applicable
  -  — Accomplishment
-  — Non-compliant issue observed and points scored
  -  — Excellent practice observed, bonus points earned
  -  — Repeat non-compliant issue observed and additional points scored