FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHASE INC. - K.C. 76
BUSINESS PHONE: (559) 277-2828
RECORD ID#: PR0000427
DATE: November 21, 2022

FACILITY SITE ADDRESS: 27574 BERNARD DR
CITY: KETTLEMAN CITY
ZIP CODE: 93239
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: BOB SHIRALIAN
CERTIFIED FOOD MANAGER: Not Specified
EXP DATE: 
INSPECTOR: SEMHAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT
[HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed mildew accumulation on the ice machine, in back room. Please clean and sanitize this as soon as possible. Please ensure this maintained at all times.

General Comments:

Observations:

Restrooms were fully stocked with hot water, soap, and paper towels.

All dry storage was well maintained and placed six inches above the ground.

All refrigeration units were functioning properly at 41F and below.

All freezer units were functioning properly at 0F and below.

Overall the facility was observed in satisfactory condition. Contact the department should you have any questions.

Thank you for your time.

RESULTS OF EVALUATION: X PASS □ NEEDS IMPROVEMENT □ FAIL

Reinspection Required: Yes: □ No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star: □

SEMHAR GEBREGZIABIHE
Agency Representative

NOTE: This report must be made available to the public on request
FACILITY NAME: CHASE INC. - K.C. 76
BUSINESS PHONE: (559) 277-2828
RECORD ID#: PR0000427
DATE: February 16, 2022

FACILITY SITE ADDRESS: 27574 BERNARD DR
CITY: KETTLEMAN CITY
ZIP CODE: 93239
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: BOB SHIRALIAN
CERTIFIED FOOD MANAGER: Not Specified
EXP DATE: INSPECTOR: Luis Flores - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:
Both the walk-in box cooler and reach-in refrigerator storing luncheon foods were monitored holding temperatures of below 41 F. Good. This facility does not prepare and/or hold hot foods. The general store area, walk-in box cooler, and restrooms were all noted to be satisfactorily maintained. The back storage area was also ok.

RESULTS OF EVALUATION: 

Reinspection Required: Yes: No: X
Reinspection Date (on or after): N/A

Received By: Luis Flores - REHS
Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

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<td>PR0000427</td>
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<td>Luis Flores - REHS</td>
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The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.

One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

**Violation:** RESTROOM FACILITIES NOT MAINTAINED

**[HSC 114250 & 114276]**

**Description/Corrective Action:**
Hot water to the hand-wash sink in the men's restroom was not readily provided after allowing to flow for an extended time period. This was not a problem in the women’s rest-room. Have this looked into further and correct ASAP. Contact the inspector with an update on Monday to provide information on what corrective action will be taken to address this deficiency.

**Violation:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION

**[HSC 113980, 114025-114027]**

**Description/Corrective Action:**
The inside top area of the ice machine was observed with slime accumulation which requires immediate and regular cleaning. At this time moisten a rag with soap and water to wipe off the slime. Than utilize another rag with a disinfectant to wipe the area as well.

**General Comments:**

All refrigeration equipment was observed to be operating at satisfactory temperatures.

No hot foods are prepared at this retail facility.

The retail area, walk-in box cooler, and storage areas were all observed in good operational condition.

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Potential Food Safety All Star: No

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Reinspection Required: Yes: No: X

Received By: Stephanie

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**Luis Flores - REHS**

Agency Representative

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NOTE: This report must be made available to the public on request