FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>SMART &amp; FINAL #828</td>
<td>(323) 869-7500</td>
<td>PR0010750</td>
<td>October 03, 2022</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>552 N 11TH AVE</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>SMART &amp; FINAL STORES, LLC ATTN: FINANCIAL ACCOUNTING</td>
<td>Not Specified</td>
<td></td>
<td>Evelyn Elizalde</td>
</tr>
</tbody>
</table>

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:**

The following was observed during today's routine inspection:

- All refrigeration units were at 41 F.
- Hot holding temperature for oven roasted chicken as above 135 F.
- Facility had hot was above 120 F in ware washing sinks.
- Sanitizer and test trips were available.
- All food in try storage area was stored 6 inches above ground level.

**RESULTS OF EVALUATION:**

- PASS: X
- NEEDS IMPROVEMENT: 
- FAIL: 

Reinspection Required: Yes: 
No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star: 

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Received By: Evelyn Elizalde

Agency Representative

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

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>SMART &amp; FINAL #376</th>
</tr>
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<tbody>
<tr>
<td>BUSINESS PHONE:</td>
<td>(323) 869-7527</td>
</tr>
<tr>
<td>RECORD ID#:</td>
<td>PR0000634</td>
</tr>
<tr>
<td>DATE:</td>
<td>October 09, 2018</td>
</tr>
<tr>
<td>FACILITY SITE ADDRESS:</td>
<td>888 E LACEY BLVD</td>
</tr>
<tr>
<td>CITY:</td>
<td>HANFORD</td>
</tr>
<tr>
<td>ZIP CODE:</td>
<td>93230</td>
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<td>INSPECTION TYPE:</td>
<td>ROUTINE INSPECTION</td>
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<td>OWNER NAME:</td>
<td>SMART &amp; FINAL STORES LLC</td>
</tr>
<tr>
<td>CERTIFIED FOOD MANAGER:</td>
<td>Not Specified</td>
</tr>
<tr>
<td>EXP DATE:</td>
<td></td>
</tr>
<tr>
<td>INSPECTOR:</td>
<td>Susan Lee-Yang - REHS</td>
</tr>
</tbody>
</table>

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 MAINTENANCE OF FACILITY OR EQUIPMENT  
[HSC 114161-114182 & 114257]

**Description/Corrective Action:** Observed 1 protective light cover missing in the walk-in refrigerator and 1 missing in the walk-in freezer. Replace missing protective light covers.

**Violation:** SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED  
[HSC 113980 & 114055]

**Description/Corrective Action:** Observed and removed the following cans from sales shelf due to being dented:
- (1) 6 lb 2.7 oz can of La Costena Jalapeno
- (1) 6 lb 6 oz can of Full Flavor Whole Green Chiles
- (1) 6 lb 10 oz can of First Street Nacho Cheese Sauce
Ensure dented and/or bloated cans are removed from sales shelf and are not sold to customers.

General Comments:

Restroom has hot water, soap, and paper towels.

All cold holding units were noted at or below 41F.

Observed retail sales floor organized and food products stored off the ground.

RESULTS OF EVALUATION:  

<table>
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<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
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Reinspection Required: Yes: ☐ No: ☑  
Reinspection Date (on or after): N/A

Susan Lee-Yang - REHS  
Agency Representative

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

FACILITY NAME: SMART & FINAL #376
BUSINESS PHONE: (323) 869-7527
RECORD ID#: PR0000634
DATE: April 13, 2018

FACILITY SITE ADDRESS: 888 E LACEY BLVD
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: SMART & FINAL STORES LLC
CERTIFIED FOOD MANAGER: Not Specified
EXP DATE: 
INSPECTOR: Abel Simon - 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: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

Description/Corrective Action: Observed and removed the following foods due to having vermin inside them. Manager removed these from the shelf.
1 bag of First Street Thai Jasmine Rice (5 lbs.)
1 bag of C & F Foods Inc. White Rice (10 lbs.)

Please ensure to routinely rotate the bags out and be sure to clean the shelves for loose rice grains.

General Comments:

All cold holding units were noted to be at or below 41°F including the walk-in refrigerator.

Except for the above noted violation, all other food items were noted to be in good condition.

Restroom was noted to be fully stocked.

All food storage was noted to be above the floor six inches.

Thank you.

RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: ☐ Yes: ☒ No:
Reinspection Date (on or after): N/A
Potential Food Safety All Star:

Abel Simon - REHS
Agency Representative

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