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>WEST HILLS CULINARY</td>
<td>(559) 925-8665</td>
<td>PR0006091</td>
<td>September 27, 2022</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
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</thead>
<tbody>
<tr>
<td>789 S 18TH AVE</td>
<td>LEMOORE</td>
<td>93245</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHRISTIAN RAIA</td>
<td>CHRISTIAN RAIA</td>
<td>9/14/2022</td>
<td>SEMHAR GEBREGZIABIHE</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:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:**
Observed the dry storage area to be overstocked with miscellaneous items and blocking access. Please clear this area to allow access.

**General Comments:**

Observations:

Hand washing stations were fully stocked with hot water, soap, and paper towels.

The three compartment sink was in good condition.

All refrigeration units were functioning properly at 41F.

All freezer units were functioning properly at 0F.

The hood was in satisfactory condition.

Hot water was available at the facility.

Overall this facility is in good condition.

Thank you for your time.

**RESULTS OF EVALUATION:**

- [X] PASS
- [ ] NEEDS IMPROVEMENT
- [ ] FAIL

**Reinspection Required:** No

**Reinspection Date (on or after):** N/A

**Potential Food Safety All Star:**

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

**FACILITY NAME:** WEST HILLS CULINARY  
**FACILITY SITE ADDRESS:** 789 S 18TH AVE  
**OWNER NAME:** CHRISTIAN RAIA  
**CERTIFIED FOOD MANAGER:** CHRISTIAN RAIA  
**BUSINESS PHONE:** (559) 925-8665  
**CITY:** LEMOORE  
**ZIP CODE:** 93245  
**RECORD ID#:** PR00060091  
**DATE:** November 02, 2021  
**INSPECTOR:** Veronica Ochoa -REHS  
**INSPECTION TYPE:** ROUTINE INSPECTION  

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:

Hand wash stations were stocked with soap, paper towels, and hot water. All cold holding units measured well below 41°F. The facility's hood baffles looked well maintained as did the back storage area. The facility's ice machine was being serviced at the time of the inspection.

### RESULTS OF EVALUATION:

- **PASS**: X  
- **NEEDS IMPROVEMENT**:  
- **FAIL**:  

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

Potential Food Safety All Star:

**Veronica Ochoa -REHS**  
Agency Representative

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<td>(559) 925-8665</td>
<td>PR0006091</td>
<td>November 13, 2019</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: None Noted

General Comments:
Hand wash station was stocked with soap, paper towels, and hot water.
Cold holding units containing potentially hazardous foods measured at or below 41F.
As a reminder, the facility's hoods need to be professionally cleaned as they were last serviced in June 2019.

RESULTS OF EVALUATION: PASS [X] NEEDS IMPROVEMENT [ ] FAIL [ ]

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

Potential Food Safety All Star: [ ]

Veronica Ochoa -REHS
Agency Representative

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