FOOD SAFETY EVALUATION REPORT

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: The reach-in freezer unit was observed to have food and liquid debris. Please clean and sanitize this unit as soon as possible. Please ensure all refrigeration and freezer units are clean and maintained at all times to prevent cross contamination.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES  [HSC 113953 - 113593.2]
Description/Corrective Action: Observed the piping underneath the hand washing station to be leaking. Please have maintenance personnel look into this matter as soon as possible.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF  [HSC 113947-113947.6]
Description/Corrective Action: The facility’s food manager card expired on 7/11/2022. Please have an employee take and pass the examination, to obtain an updated food managers card. This card must be active and available for review at the food facility at all times (CRFC 113947).

General Comments:

Observations:

Hand washing station was fully stocked with hot water, soap, and paper towels.

The food prep sink and three compartment sink was functioning properly and had hot water.

All refrigeration units were functioning properly at 41F.

At this time the facility is not serving lunch to students, please contact the department if prepared meals are served at this facility.

No signs of pests were found during today’s inspection.

Please correct the above noted deficiencies in a timely manner.

Thank you for your time.

NOTE: This report must be made available to the public on request
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>ST. ROSE - McCarthy School</td>
<td>(559) 584-5218</td>
<td>PR0010492</td>
<td>October 10, 2022</td>
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</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>1000 N Harris St</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
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</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>ST. ROSE- McCarthy School</td>
<td>JESS RAMOS</td>
<td>7/11/2022</td>
<td>SEMHAR GEBREGZIABIHE</td>
</tr>
</tbody>
</table>

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

Reinspection Required:  
- [ ] Yes  
- [X] No

Reinspection Date (on or after): N/A

Potential Food Safety All Star:  
- [ ]

Received By: SEMHAR GEBREGZIABIHE

Agency Representative

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