An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed  OUT = Out of Compliance  N/A = Not Applicable  COS = Corrected On Site  UD = UD

Overall Inspection Comment:
All cold and hot holding foods were satisfactory with temperatures.

Pest control services come monthly.

All pre packaged foods were above floor.

The coffee and soda area were observed clean.

Thank you

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.
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>ARJ CHEVRON</td>
<td>(559) 582-1006</td>
<td>PR0005360</td>
<td>January 26, 2023</td>
</tr>
</tbody>
</table>

<table>
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<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>924 SKYLINE BLVD</td>
<td>AVENAL</td>
<td>93204</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>JAGDISH P PATEL</td>
<td>Jay Jagdishbhai Patel</td>
<td>2/20/2023</td>
<td>Troy Hommerding-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: None Noted

General Comments:

Hot water was observed at three compartment sink, front counter hand wash sink and the restroom sink. Both the restroom sink and front counter hand wash sink were observed fully stocked today.

Dairy cold holding refrigerated case measured at 37°F.

Burritos being hot held in the display case measured at 150°F.

Certified Food Managers certification will expire next month, please have at least one staff person, owner or operator be re-certified with in 30 days of the expiration date. Please send an updated copy to our office by March 1, 2023.

No other issues were noted, thank you.

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

Reinspection Required: [X] Yes [ ] No

Reinspection Date (on or after): N/A

Potential Food Safety All Star: [ ]

Troy Hommerding-REHS

Agency Representative

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