FOOD SAFETY EVALUATION REPORT

FACILITY NAME: QUESADILLA GORILLA
BUSINESS PHONE: (559) 639-3971
RECORD ID#: PR0010898
DATE: November 09, 2022

FACILITY SITE ADDRESS: 102 W 7TH ST
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: MIGUEL REYES
CERTIFIED FOOD MANAGER: CHRISTINE VERMILLION
EXP DATE: 9/12/2024
INSPECTOR: Evelyn Elizalde

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 debris build up on floor, floor drain and wall next to three compartment sink. Please ensure to maintain area clean and free of debris to prevent vermin infestation.
Observed loose food prep sink. Please ensure sink is secured on the wall at all times.
Observed unused equipment with excess debris build up. Please maintain any unused equipment free of debris to prevent vermin infestation.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES
[HSC 113953 - 113593.2]
Description/Corrective Action: Observed hand wash station at bar area lacking paper towels. Please ensure all hand wash stations have hot water (100 F), soap and paper towels at all times.

General Comments:
The following was observed during today's routine inspection:
The three compartment sink had hot water at 120 F.
Sanitizer buckets were available and replaced every two hours.
All refrigeration units were at 41 F.
All food was stored 6 inches above ground level.
Restroom had hot water, soap, and paper towels.

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: [ ]

Evelyn Elizalde
Agency Representative

NOTE: This report must be made available to the public on request
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<thead>
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<tbody>
<tr>
<td>QUESADILLA GORILLA</td>
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<td>PR0010898</td>
<td>July 23, 2021</td>
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<td>9/12/2024</td>
<td>Yatee Patel - 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: None Noted

General Comments:
- Hand washing station fully stocked.
- 3 compartment sink was observed with sanitizer (QAT). Please re-stock sanitizer stripes for measuring concentration.
- Walk-in cooler was measured at 38F.
- Chicken was observed cooling in the cooling rack for 2 hours, before storing in the walk-in.
- Reach-in units were observed well organized.
- All employees have their food handler card and manager certifications.
- Overall food facility is well operated.
- Observed employee washing hands before starting shift. Thank you

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RESULTS OF EVALUATION: 

- PASS
- NEEDS IMPROVEMENT
- FAIL

Reinspection Required: Yes: No: 

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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Received By: Yatee Patel - REHS
Agency Representative

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