FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>FIRST PENTECOSTAL CHURCH</td>
<td>Not Specified</td>
<td>PR0010240</td>
<td>October 03, 2022</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>429 W ELM ST</td>
<td>HANFORD</td>
<td>93230</td>
<td>Evelyn Elizalde</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>FIRST PENTECOSTAL CHURCH</td>
<td>Not Specified</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 lack of hot water in kitchen sink. Per staff, the facility does not have hot water because the water heater is not functioning. Kitchen inside facility is rarely used and does not have any planned events for the rest of the year. Facility is hereby ordered to have water heater serviced to ensure hot water (120 F) is available. Please provide proof of service to our office as soon as possible.

General Comments:

The following was observed during today's routine inspection:

- Refrigeration unit was observed at 41 F.
- All food was stored 6 inches above ground.

Please have water heater serviced and provide proof of service to our office.

RESULTS OF EVALUATION: ☒ PASS  ☒ NEEDS IMPROVEMENT  ☒ FAIL

Reinspection Required: ☒ Yes: ☒ No: ☒

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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<tr>
<td>FIRST PENTECOSTAL CHURCH</td>
<td>Not Specified</td>
<td>PR0010240</td>
<td>November 29, 2021</td>
<td>ROUTINE INSPECTION</td>
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<td>Not Specified</td>
<td>Yatee Patel - REHS</td>
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Violation: None Noted

General Comments:

The facility's kitchen is used for a non profit event that the Church hold twice a year.

The facility only uses it for prepping hot dogs are the then transported to the park in Lemoore.

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

The reach-in was at 38F.

Sanitizer (Bleach) is used for sanitizing all surfaces.

The facility has a home style stove, and should only be used for foods that do not product excessive steam and grease since there is no hood.

The facility is approved for limited use as discussed with James (Operator).

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: ☐

Received By:

Yatee Patel - REHS
Agency Representative

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<tr>
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<td>PR0010240</td>
<td>September 29, 2020</td>
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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:

This department contacted the Church for its usage of the kitchen. Currently due to Covid-19 the kitchen is not in use for mass gathering and this department will conduct a routine inspection when the kitchen is in use.

Please call our department for any concerns and if you start using the kitchen.

This report can be saved for documentation for your facility for the reminder of the year.

Thank you

RESULTS OF EVALUATION:  

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

Reinspection Required:  

- [ ] Yes:  
- [x] No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star: 

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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:
Conducted a routine inspection of this facility and noted the following:
- Ambient temperatures of all cold holding units were noted at or below 41F.
- Hand washing station was fully stocked with soap, paper towels and hot water available.
- Restrooms were fully stocked with soap, paper towels and hot water available.
- Overall facility looks clean.

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: ☐

Received By: ____________________________
Rumi Chhina
Agency Representative

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