FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HANFORD FOX THEATRE
FACILITY SITE ADDRESS: 326 N IRWIN ST
OWNER NAME: WILMA HUMASON

BUSINESS PHONE: (559) 584-4423
CITY: HANFORD
CERTIFIED FOOD MANAGER: Not Specified

RECORD ID#: PR0000460
ZIP CODE: 93230
EXP DATE: Not Specified

DATE: September 21, 2022
INSPECTION TYPE: ROUTINE INSPECTION
INSPECTOR: SEMHAR GEBREGZIABIHE

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:

Observations:

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

All dry storage was well maintained and placed six inches above the ground.

Only popcorn, soda, nacho cheese chips, and candy is served at the facility.

Restrooms are well maintained, clean, and fully stocked with soap, hot water, and paper towels.

Facility was observed clean and in satisfactory condition.

Thank you for your time.

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

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

Potential Food Safety All Star: [ ]

SEMHAR GEBREGZIABIHE
Agency Representative

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

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<tbody>
<tr>
<td>HANFORD FOX THEATRE</td>
<td>(559) 584-4423</td>
<td>PR0000460</td>
<td>November 17, 2021</td>
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<td>Not Specified</td>
<td></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:

Only popcorn and soda served at this facility.

Hand washing station was fully stocked.

Observed ice scoop outside of the machine.

Be sure to clean around the equipment to avoid vermin infestation.

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:

Yatee Patel - REHS
Agency Representative

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<td>(559) 584-4423</td>
<td>PR0000460</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:

Only hot dogs and nachos along with pre-packaged foods sold at the facility.

Ice is made on site. Be sure the ice scoop is not touching the ice inside the ice bin.

Hand washing stations were fully stocked upstairs and down at the snack bar area.

Restrooms were functional and clean at the time of the inspection.

Over all facility only serves few items that do not require food prep.

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

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