FOOD SAFETY EVALUATION REPORT

FACILITY NAME: GROCERY OUTLET OF HANFORD
FACILITY SITE ADDRESS: 2576 N 10TH AVE
OWNER NAME: JARED & SHELTRA BAILEY

BUSINESS PHONE: (559) 582-5771
CITY: HANFORD
CERTIFIED FOOD MANAGER: N/A

RECORD ID#: PR0000506
ZIP CODE: 93230
EXP DATE: N/A

DATE: January 13, 2023
INSPECTION TYPE: ROUTINE INSPECTION
INSPECTOR: Yatee Patel - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.

Violation: None Noted

General Comments:

All pre packed foods must be inspected daily to check for boated and/or excessively dented canned and expiration dates.

Cold holding units were well maintained at 41F and below.

Restroom were satisfactory.

All foods observed above floor level.

Both walk in units also in good condition.

Food facility in good operating condition.

Thank you

RESULTS OF EVALUATION: □ PASS ■ NEEDS IMPROVEMENT □ FAIL

Reinspection Required: Yes: □ No: X
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
FOOD SAFETY EVALUATION REPORT

OWNER NAME: JARED & SHELTRA BAILEY
FACILITY NAME: GROCERY OUTLET OF HANFORD
FACILITY SITE ADDRESS: 420 W SEVENTH ST
CITY: HANFORD
ZIP CODE: 93230
BREATH PHONE: (559) 582-5771
DATE: February 02, 2021
INSPECTOR: Liliana Stransky - REHS

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 reinspection fee is assessed for each additional reinspection required.

Violations: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]
Description/Corrective Action: The small reach in unit near the front entrance was observed with an ambient temperature of 58F. Please adjust the thermostat or transfer the fruit cups and cheese snacks to another unit if this one can't hold temperature at or below 41F.

General Comments:

ROUTINE INSPECTION -

* Observed food displayed above the floor a minimum of six inches.

* Refrigeration cases were observed holding foods below 41F, except for the unit described above.

* Freezer units were holding foods at freezing temperatures.

* Restrooms were maintained clean and hand washing stations had hand soap, air blowers and hot water available.

* Overall the general store was noted orderly and well maintained.

Employees were observed wearing face covers and maintaining safe social distancing. Thank you for continuing to follow the recommended state guidelines during the pandemic.

RESULTS OF EVALUATION: X PASS ☐ NEEDS IMPROVEMENT ☐ FAIL
Reinspection Required: ☐ Yes: ☒ No: ☒ Reinspection Date (on or after): N/A
Potential Food Safety All Star: ☐

Xenia Strasky - REHS
Agency Representative

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