FOOD SAFETY EVALUATION REPORT

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FACILITY NAME: STARBUCKS #58647
BUSINESS PHONE: (206) 318-8705
RECORD ID#: PR0010653
DATE: January 13, 2023

FACILITY SITE ADDRESS: 2597 N 11TH
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: STARBUCKS CORPORATION
CERTIFIED FOOD MANAGER: HEATHER SPANKE
EXP DATE: Yatee Patel - REHS

Yatee Patel - REHS
Agency Representative

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:

All cold holding units were below 41F.
Please contact a certified plumber to fix the dish washer leak as well as the reason for low pressure for the hand washing stations.
A daily cleaning schedule is followed.

All foods safety procedures are well documented and followed.

Eco Lab services for Pest Control.

Over facility in good operating condition.

Thank you

Reinspection Required: Yes: No: X
Results of Evaluation: PASS NEEDS IMPROVEMENT FAIL
Reinspection Date (on or after): N/A

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

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<thead>
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<td>STARBUCKS CORPORATION</td>
<td>AHLEY GONZALES</td>
<td>2/14/2023</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 FOOD HANDLING PRACTICES

**Description/Corrective Action:**

Observed sanitation towels left on the counters where drinks are made. Please make sure to use the towels followed by removing them from the prep area to prevent cross contamination.

**General Comments:**

**Observations:**

* Hand washing stations were supplied with hot water, paper towels and soap.

* Restroom facilities were well maintained with hot water, soap, and paper towels.

* Employees washed their hands in transition to other duties to prevent cross contamination.

* All reach in refrigerators containing milk, yogurt, string cheese ready to eat sandwiches were operating at 41F and below.

* Freezer units containing egg whites, breakfast sandwiches, pastry items, etc. were in good condition at 0F and below.

* Documentation for pest control, food manager cards, as well as food handler cards were available upon request and up to date.

**RESULTS OF EVALUATION:**

- [x] 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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**Received By:**

**Agency Representative:**

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