FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>LEMOORE DONUTS</th>
<th>BUSINESS PHONE:</th>
<th>(559) 287-6987</th>
<th>RECORD ID#:</th>
<th>PR0000305</th>
<th>DATE:</th>
<th>September 02, 2022</th>
</tr>
</thead>
<tbody>
<tr>
<td>FACILITY SITE ADDRESS:</td>
<td>161 W HANFORD-ARMONA RD STE 1</td>
<td>CITY:</td>
<td>LEMOORE</td>
<td>ZIP CODE:</td>
<td>93245</td>
<td>INSPECTION TYPE:</td>
<td>ROUTINE INSPECTION</td>
</tr>
<tr>
<td>OWNER NAME:</td>
<td>LOGAN TAK</td>
<td>CERTIFIED FOOD MANAGER:</td>
<td>LOGAN TAK</td>
<td>EXP DATE:</td>
<td>1/31/2022</td>
<td>INSPECTOR:</td>
<td>SEMHAR GEBREGZIABIHE</td>
</tr>
</tbody>
</table>

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:

Upon arriving for the facility's routine inspection, the operator explained the facility is closed for the day. An inspection will be conducted at a later time. Please contact the department if you have any questions.

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

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

Potential Food Safety All Star:  

Unable to obtain Signature  

Received By:  

SEMHAR GEBREGZIABIHE  
Agency Representative

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

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<td>(559) 287-6987</td>
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<td>September 06, 2022</td>
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<td>1/31/2022</td>
<td>SEMHAR GEBREGZIABIHE</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 [HSC 113961 - 113973]

**Description/Corrective Action:**
Observed a dirty cloth towel inside a storage rack used to hold donuts. Please remove this immediately to prevent cross contamination.

**VIOLATION:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:**
Observed food debris, dust, and syrup accumulation in the dry storage area. Please clean this as soon as possible.

**General Comments:**

**Observations:**

- Hand washing stations was supplied with hot water, soap, and paper towels.
- Restrooms was in satisfactory condition and was fully stocked with hot water, soap, and paper towels.
- Donuts were placed in a clean display cases, observed the operator practicing safe food handling.
- Three compartment sink was in satisfactory condition and hot water was available.

Please correct the above noted violations in a timely manner.

Overall this facility is in satisfactory condition.

Thank you for your time

**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:**

Received By: SEMHAR GEBREGZIABIHE

Agency Representative

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**FOOD SAFETY EVALUATION REPORT**

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<tr>
<td>LEMOORE DONUTS</td>
<td>(559) 287-6987</td>
<td>PR0000305</td>
<td>February 10, 2021</td>
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<td>LOGAN TAK</td>
<td>LOGAN TAK</td>
<td>1/31/2022</td>
<td>Susan Lee-Yang - 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:** OTHER PERMIT VIOLATION

**Description/Corrective Action:**

- Observed a toddler in the food preparation area. In addition, there were numerous children toys in the facility. Please remove the toys from the facility. In addition, for the safety of the toddler and potential contamination, please do not have the toddler present in the facility.

**General Comments:**

- Hand wash stations have hot and cold water, soap, and paper towels.

- Cold holding units were measured satisfactorily.

- Observed food products stored off the ground.

Please correct today's noted violation.

A copy of the unsigned report will be emailed to the operator. Please contact this Department at 559-584-1411 if there are any questions.

**RESULTS OF EVALUATION:**

- PASS
- X NEEDS IMPROVEMENT
- FAIL

**Reinspection Required:** No: X

**Reinspection Date (on or after):** N/A

- Potential Food Safety All Star:
FOOD SAFETY EVALUATION REPORT

CITY: LEMOORE  
ZIP CODE: 93245  
INSPECTION TYPE: ROUTINE INSPECTION  
DATE: May 28, 2019  

OWNER NAME: LOGAN TAK  
CERTIFIED FOOD MANAGER: LOGAN TAK  
EXP DATE: 1/31/2022  
INSPECTOR: Susan Lee-Yang - 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 service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

- Hand wash station and restroom has hot and cold water, soap, and paper towels.
- Cold holding units were noted below 41F.
- Observed food products stored off the ground.
- Observed dry storage area clean.

Thank you!

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: [ ]

Received By:  
Signature:  

Susan Lee-Yang - REHS  
Agency Representative