FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JUNIORS EXPRESS GRILL
BUSINESS PHONE: (559) 707-6997
RECORD ID#: PR0011233
DATE: December 21, 2022

FACILITY SITE ADDRESS: 1675 W LACEY BLVD STE VC1
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: GEORGE SOUSA
CERTIFIED FOOD MANAGER: George M Sousa Jr
EXP DATE: 11/8/2022
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: IMPROPER COOLING PROCEDURES [HSC 114002 & 114002.1]
Description/Corrective Action: Observed meat thawing in the food prep sink in ambient air. This is not an approved method of thawing food. Please use the following approved methods:

- As part of a cooking process
- Under refrigeration that maintains the food temperature at 41F or below.
- Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain.
- In a microwave oven if immediately followed by preparation.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]
Description/Corrective Action: Repeat violation: Observed mildew accumulation in the ice machine. Please ensure the ice machine is cleaned and maintained at all times.

Observed the fryer to be leaking grease from the top of the hood area. This is a potential hazard and needs to be fixed immediately to prevent grease fire.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]
Description/Corrective Action: The facilities food manager card expired on November 8, 2022. Please submit an updated food manager card to the department by no later than January 4, 2022.

Violation: IMPROPER LABEL FOR FOOD OR FOOD ADDITIVE THAT INCLUDES FAT
Description/Corrective Action: Observed food items stored in plastic containers in the walk-in refrigerators to not have proper labels. When storing foods in plastic containers labels must be made for each item to ensure unspoiled food is prepared at the facility. All food without proper labeling on the containers was discarded. Please ensure this is done at all times.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES
Description/Corrective Action: No food handler cards for all employees were available for review during the time of inspection. A copy of each employees food handler certificate must be made available at the facility at all times. Please have this rectified as soon as possible.

General Comments:

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

Hand washing stations were fully stocked with hot water, soap, and paper towels.

All freezer units were functioning properly at 0F and below.

All refrigeration units were functioning properly at 41F and below.

Facility was observed to be clean with no excess food build up.

Hot water was available at the facility.

A re-inspection will be conducted on or after 01/06/12 to verify compliance. If further re-inspections are needed a $226 fee will be implemented per inspection. Please contact the department should you have any questions.

Thank you for your time.

Reinspection Date (on or after): N/A

No: ☐ Yes: ☑ Reinspection Required: ☑

Potential Food Safety All Star:

SEMHar GEBREhziAbIHe
Agency Representative

NOTE: This report must be made available to the public on request
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<tbody>
<tr>
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<td>October 21, 2022</td>
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<td>GEORGE SOUSA</td>
<td>Not Specified</td>
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<td>Evelyn Elizalde</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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT  [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed debris build up in ice machine. Please ensure ice machine is clean and free of debris at all times.

General Comments:
The following was observed during today's routine inspection:

- All refrigeration units were at 41 F.
- Hand wash stations had hot water, paper towels and soap.
- Three compartment sink had hot water at 120 F.
- Hot holding foods were at 135 F.

Manager provided a copy of an active food managers certificate for Angie Amezcua that expires on 11/13/2024.

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: [ ] Yes [ ] No

Evelyn Elizalde  
Agency Representative