FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>STOP ZONE, INC.</td>
<td>(559) 246-8934</td>
<td>PR0000157</td>
<td>January 12, 2023</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>10915 HANFORD/ARMONA RD</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>VERN GREWAL/ SURJIT S. GREWAL</td>
<td>N/A</td>
<td></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:
The facility was observed closed due to a recent fire. Please ensure plans are submitted to the department for approval of the new building installation. If you have any questions please don’t hesitate to contact the department.

<table>
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<tr>
<th>RESULTS OF EVALUATION:</th>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
</tr>
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<tbody>
<tr>
<td>Reinspection Required:</td>
<td>Yes:</td>
<td>No: X</td>
<td></td>
</tr>
<tr>
<td>Reinspection Date (on or after):</td>
<td>N/A</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

未能取得签名

Unable to obtain signature

SEMHAR GEBREGZIABIHE
Agency Representative

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

FACILITY NAME: STOP ZONE, INC.
BUSINESS PHONE: (559) 246-8934
RECORD ID#: PR0000157
DATE: May 17, 2022

FACILITY SITE ADDRESS:
10915 HANFORD/ARMONA RD
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: VERN GREWAL
CERTIFIED FOOD MANAGER: N/A
EXP DATE:
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 service fee is assessed for each additional reinspection required.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]
Description/Corrective Action: The reach in refrigeration unit closest to the coffee station was observed at 48F. Transfer the potentially hazardous foods (burritos and hot pockets) to a different unit. Do not use this refrigerator to hold PHF's until it can hold temperature at or below 41F.

General Comments:
Observed refrigeration units with the exception of the one indicated above, were holding temperatures below 41F.
The restroom facility was observed having a stocked hand washing station.
The noted violation needs to be corrected in a timely manner.

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

Liliana Stransky - REHS
Agency Representative

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