FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DONER BOX
FACILITY SITE ADDRESS: 1675 LACEY BLVD SP BC2
OWNER NAME: ARMANDO LUNA

BUSINESS PHONE: (559) 978-5147
CITY: HANFORD
CERTIFIED FOOD MANAGER: ADRIANA RODRIGUEZ

RECORD ID#: PR0010078
ZIP CODE: 93230
EXP DATE: 3/30/2020
INSPECTOR: Evelyn Elizalde

DATE: September 13, 2022
INSPECTION TYPE: ROUTINE INSPECTION

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 following was observed during today's inspection:

All hand was stations had hot water, paper towels, and soap.
Observed CO2 tanks to be chained and secure.
Refrigeration unit was at 41 F in walk in and food prep line.
Observed one refrigeration unit near cashier not be in use. Please ensure unit is functioning at a minimum temperature of 41 F prior to storing PHF food inside.

Facility did not have a recent copy of a food managers certificate. Operator was instructed to provide a certificate to our office within 30 days of this inspection.

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:

Evelyn Elizalde
Agency Representative

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

FACILITY NAME: DONER BOX

BUSINESS PHONE: (559) 978-5147

RECORD ID#: PR0010078

DATE: March 15, 2022

FACILITY SITE ADDRESS: 1675 LACEY BLVD SP BC2

CITY: HANFORD

ZIP CODE: 93230

INSPECTION TYPE: INITIAL COMPLAINT INSPECTION

OWNER NAME: ARMANDO LUNA

CERTIFIED FOOD MANAGER: ADRIANA RODRIGUEZ

EXP DATE: 3/30/2020

RESULTS OF EVALUATION: X PASS

Reinspeccion Required: Yes: No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

General Comments:

This inspection was conducted due to an alleged complaint regarding a piece of card board in/with the customers food.

During the inspection, the pita bread, chicken and other meats were observed in plastic bags inside the reach in freezer. The fries that are frozen were in brown bags inside the freezer.

All other meats, condiments, and other potentially hazardous foods were inside the walk-in, above the floor. All temperatures were at or below 41F. The meats were separated from the ready to eat foods and well organized.

The hand washing stations were fully stocked.

The operator said he is the only employee and no one has made him aware of the complaint.

Beach is used as a sanitizer and the buckets also had sanitizer for use at the counters.

This complaint could not be substantiated at this time.

Thank you

Violations: None Noted

Yatee Patel - REHS
Agency Representative

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

FACILITY NAME: DONER BOX
FACILITY SITE ADDRESS: 1675 LACEY BLVD SP BC2
OWNERS NAME: ARMANDO LUNA

BUSINESS PHONE: (559) 978-5147
CITY: HANFORD
CERTIFIED FOOD MANAGER: ADRIANA RODRIGUEZ

RECORD ID#: PR0010078
ZIP CODE: 93230
EXP DATE: 3/30/2020

DATE: November 05, 2021
INSPECTION TYPE: ROUTINE INSPECTION
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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF
HSC 113947-113947.6

Description/Corrective Action:
The manager certification has expired as of March 2020. Renew the certification within 30 days from today's inspection.

General Comments:
Routine inspection -
* Observed refrigeration units at or below 41F. The salad prep unit was also holding temperature at 39F.
* Hot holding temperatures of cooked foods were all above 135F.
* The hand washing station at the back had hand soap and paper towels. Please also install a paper towel roll by the front washing sink.

In general, the facility was observed well maintained.

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: □

[Signature]
Liliana Stransky - REHS
Agency Representative

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