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>TACO BELL 27301</td>
<td>(559) 386-4314</td>
<td>PR0003691</td>
<td>November 29, 2022</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>27494 DANA CIRCLE</td>
<td>KETTLEMAN CITY</td>
<td>93239</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>TAYLOR LOESCH</td>
<td>Braulio Herrera Sainz</td>
<td>4/26/2023</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:
Observed the facility closed for maintenance, please contact the department should you have any questions.

<table>
<thead>
<tr>
<th>RESULTS OF EVALUATION:</th>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
</tr>
</thead>
</table>

Reinspection Required: No
Reinspection Date (on or after): N/A

Potential Food Safety All Star: No

Signature: Unable to obtain

Received By: SEMHAR GEBREGZIABIHE
Agency Representative

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

FACILITY NAME: TACO BELL 27301
BUSINESS PHONE: (559) 386-4314
RECORD ID#: PR003691
DATE: March 24, 2021

FACILITY SITE ADDRESS: 27494 DANA CIRCLE
CITY: KETTLEMAN CITY
ZIP CODE: 93239
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: TAYLOR LOESCH
CERTIFIED FOOD MANAGER: Braulio Herrera Sainz
EXP DATE: 4/26/2023
INSPECTOR: Paven Batth

None Noted

Violation:

Temperature Control: Proper hot and cold holding temperatures were measured during the inspection. Temperature logs were reviewed and deemed up-to-date.

Documentation: Copesan completes routine pest control services. Last documented pest control service was conducted today, March 24, 2021.

California Food Safety Certification: Regulatory requirements such as certifications for food safety (i.e., Food Safety Manager Certification) are obtained by this facility.

Sanitation: The three-compartment sink was measured at 200ppm of quaternary ammonium concentration.

Hand Wash Station/Restrooms: Hand wash station and restrooms were fully stocked. Hot and cold running water was readily available as well.

Other Comments: In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc) with your business. In order to help mitigate the spread of COVID-19 (i.e., increase the risk of exposure), a signature was not obtained. The inspection report will be emailed to the facility's point of contact.

Reinspection Required: No
Reinspection Date (on or after): N/A

RESULTS OF EVALUATION: X PASS  ☐ NEEDS IMPROVEMENT  ☐ FAIL

Technical Comments:

Potential Food Safety All Star: X

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