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>98 SUPER DISCOUNT</td>
<td>(559) 584-1646</td>
<td>PR0008822</td>
<td>February 02, 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>602 E 6TH ST</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>ANTAR M ALMONTASER</td>
<td>Not Specified</td>
<td></td>
<td>Yatee Patel - REHS</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:

Only pre packaged items sold.

Cold holding unit that had cold coffee and other beverages were 41F and under.

Soda machine area observed clean. Be sure to clean soda nozzles regularly with sanitizer water.

Thank you

RESULTS OF EVALUATION:  

<table>
<thead>
<tr>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Reinspection Required: Yes: ☐ No: X

Reinspection Date (on or after): N/A

Yatee Patel - REHS

Agency Representative
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: 98 SUPER DISCOUNT
FACILITY SITE ADDRESS: 602 E 6TH ST
OWNER NAME: ANTAR M ALMONTASER

BUSINESS PHONE: (559) 584-1646
CITY: HANFORD
CERTIFIED FOOD MANAGER: Not Specified

RECORD ID#: PR0008822
ZIP CODE: 93230
EXP DATE: 

DATE: January 18, 2022
INSPECTION TYPE: ROUTINE INSPECTION
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: RESTROOM FACILITIES NOT MAINTAINED
Description/Corrective Action: Restroom was not supplied with paper towels please make sure there are always paper towels stocked for hand washing.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT
Description/Corrective Action: One of the refrigerator units next to the soda machines did not have a cover and was left exposed. Inspector informed the operators and told them to cover this to prevent any electrical issues/ accidents.

General Comments:

Observations:

All cold holding refrigeration units holding sodas, coffee, etc. were below 41F.

Dry food storage was well organized, six inches above the ground, and separated from other miscellaneous items.

All Freezer units holding various flavored popsicles are 0F.

Please fix the noted violations above after the inspection is concluded.

A copy of this inspection will be emailed to the operator.

Thank you for your time.

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:

SEMHAR GEBREGZIABIHE
Agency Representative

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

FACILITY NAME: 98 SUPER DISCOUNT
FACILITY SITE ADDRESS: 602 E 6TH ST
OWNER NAME: ANTAR M ALMONTASER

BUSINESS PHONE: (559) 584-1646
CITY: HANFORD
CERTIFIED FOOD MANAGER: Not Specified

RECORD ID#: PR0008822
ZIP CODE: 93230
EXP DATE: Not Specified
INSPECTOR: Liliana Stransky - REHS

DATE: October 13, 2020
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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action:
The restroom was observed unsanitary and no paper towels were available in the dispenser. Keep the restroom clean and the hand washing station supplied with hand soap and paper towels all the time.

General Comments:
All cold holding temperatures were observed below 41F.
Pre-packaged foods were observed stored six inches above the floor.
Please correct the violation as indicated above.
Employees (2) were not observed wearing face coverings. This is a state mandate to help minimize the spread of illness including covid. The plexiglass by the front counter is an additional barrier, but face covers are still required. Adhere to the state guidelines and contact our department if you have any questions.

The unsigned copy of the report will be emailed for your records.

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

Received By:

Agency Representative

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