FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ARJ CHEVRON
FACILITY SITE ADDRESS: 924 SKYLINE BLVD
OWNER NAME: JAGDISH P PATEL
CERTIFIED FOOD MANAGER: Jay Jagdishbhai Patel
BUSINESS PHONE: (559) 582-1006
CITY: AVENAL
ZIP CODE: 93204
RECORD ID#: PR0005360
DATE: January 26, 2023
INSPECTOR: Troy Hommerding-REHS
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:

Hot water was observed at three compartment sink, front counter hand wash sink and the restroom sink. Both the restroom sink and front counter hand wash sink were observed fully stocked today.

Dairy cold holding refrigerated case measured at 37°F.

Burritos being hot held in the display case measured at 150°F.

Certified Food Managers certification will expire next month, please have at least one staff person, owner or operator be re-certified with in 30 days of the expiration date. Please send an updated copy to our office by March 1, 2023.

No other issues were noted, thank you.

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: [ ]

Troy Hommerding-REHS
Agency Representative

NOTE: This report must be made available to the public on request.
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<tbody>
<tr>
<td>ARJ CHEVRON</td>
<td>(559) 582-1006</td>
<td>PR0005360</td>
<td>August 03, 2022</td>
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<tr>
<td>JAGDISH P PATEL</td>
<td>Jay Jagdishbhai Patel</td>
<td>2/20/2023</td>
<td>SEMHAR GEBREGZIABIHE</td>
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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 CLEANLINESS OR HYGIENE OF FOODHANDLERS  [HSC 113967-113973]

**Description/Corrective Action:**
- Observed dirt and dust build up on the floor sink for the three compartment sink across from the mop sink area. Please clean and sanitize this as soon as possible.
- Observed the soda nozzles to be dirty with syrup build up. Please clean this as soon as possible.

General Comments:
- Hand washing station was fully stocked with hot water, soap, and paper towels.
- Restrooms were fully stocked with hot water, soap, and paper towels.
- All refrigeration units were functioning properly at 41F and below.
- All freezer units were functioning properly at 0F and below.
- Hot holding temperatures for the corn dogs, hot pockets, and taquitos were all above 135F.
- All dry storage was well maintained, clean, organized, and placed six inches above the ground.
- Overall this facility is in satisfactory condition.

Thank you for your time.

**RESULTS OF EVALUATION:**
- **PASS**
- **NEEDS IMPROVEMENT**
- **FAIL**

**Reinspection Required:**
- Yes: 
- No: X

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:
- Received By: SEMHAR GEBREGZIABIHE
- Agency Representative

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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 CLEANLINESS OR HYGIENE OF FOODHANDLERS
[HSC 113967-113973]

Description/Corrective Action: Three compartment sink was observed dirty. Please be sure to regularly clean the sink to prevent cross contamination with any food equipment such as tongs. Operator was told to clean the sink and will correct it after inspection is concluded.

General Comments:

Observations:

All reach in cold holding refrigerators were holding at 41F or below.

Hot holding container with burritos, tornadoes, and chicken wings were probed and were all above 135F.

Restroom facilities were available and had soap, paper, towels, and hot water.

Dry storage was maintained and organized.

Results of Evaluation: PASS

Reinspection Required: Yes: No: [X]

Reinspection Date (on or after): N/A

Potential Food Safety All Star: 

Received By: 

Agency Representative

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