# FOOD SAFETY EVALUATION REPORT

## FACILITY NAME:
TEXACO STAR MART #3

## BUSINESS PHONE:
(559) 303-7007

## RECORD ID#:
PR0003581

## DATE:
October 13, 2022

## FACILITY SITE ADDRESS:
1221 WHITLEY AVE

## CITY:
CORCORAN

## ZIP CODE:
93212

## INSPECTION TYPE:
ROUTINE INSPECTION

## OWNER NAME:
DARIN & MANDI POWELL

## CERTIFIED FOOD MANAGER:
Not Specified

## EXP DATE:

## INSPECTOR:
Liliana Stransky - REHS

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### Violation:
None Noted

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### General Comments:

The following was noted during today's routine inspection:

* Refrigeration temperatures for small sandwich reach-in and walk-in units were observed below 41F.

* The restroom facility was observed clean and the hand washing station had soap, paper towels and hot water.

* This facility no longer heats precooked food items for hot holding. The equipment is present but not in use.

* The back storage area was noted well maintained. CO cylinders were chained to prevent them from tipping over. Please tighten the faucet at the 3 compartment sink to stop the water leak.

Overall the facility is well maintained and organized.

Thank you!

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### RESULTS OF EVALUATION:

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

**Reinspection Required:** No: X

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

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### Received By:

Liliana Stransky - REHS

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**Agency Representative:**

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

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<td>October 21, 2021</td>
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<td>Luis Flores - REHS</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:
None Noted

### General Comments:
All monitored cold food temperatures met the State Food Code holding requirement of 41 F or below. The general store area, back storage room, and walk-in box cooler were all observed to be well maintained. Of note, the facility no longer participates in onsite food preparation.

### RESULTS OF EVALUATION:

- **PASS**

### Reinspection Required:
- **No**

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

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Received By:

Luis Flores - REHS

Agency Representative

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**Violation:** None Noted

**General Comments:**

Routine inspection observations -

* The refrigeration units were observed at 41F or below.

* The hand washing station at the back and in the restroom had paper towels, hand soap and hot water.

* Food products are stored above the floor a minimum of 6 inches and the CO canisters were observed secured with a chain.

* Overall the food facility was observed clean and organized.

Please remember to follow the state guidelines of wearing face masks and maintaining safe social distancing. Customers were observed wearing face masks upon entering but the cashier was not observed wearing one.

Thank you!

**RESULTS OF EVALUATION:**

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Reinspection Required: No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

Received By:

Liliana Stransky - REHS

Agency Representative

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