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>HARRODS MARKET</td>
<td>Not Specified</td>
<td>PR0006003</td>
<td>September 28, 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>112 E SIXTH 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>H ALI TALBANI</td>
<td>N/A</td>
<td></td>
<td>Evelyn Elizalde</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.

<table>
<thead>
<tr>
<th>Violation:</th>
<th>Description/Corrective Action:</th>
</tr>
</thead>
<tbody>
<tr>
<td>IMPROPER CLEANING OF UTENSILS AND EQUIPMENT</td>
<td>Observed debris build up in ice machine and reach in freezer next to ice machine. Please maintain units clean and free of debris.</td>
</tr>
</tbody>
</table>

General Comments:

The following was observed during today's inspection:

- All food was stored 6 inches above ground level.
- Restroom had hot water at 100F, soap and paper towels.
- All refrigeration units were observed at 41 F.

Results of Evaluation:

- PASS
- Needs Improvement
- FAIL

Reinspection Required: No
Reinspection Date (on or after): N/A
Potential Food Safety All Star: No

Received By: Evelyn Elizalde
Agency Representative

NOTE: This report must be made available to the public on request.
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<tr>
<td>HARRODS MARKET</td>
<td>Not Specified</td>
<td>PR0006003</td>
<td>July 13, 2021</td>
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<td>Yatee Patel - REHS</td>
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Violation: None Noted

General Comments:

Cold holding was noted at 38F where the milk egg and cheese is stored.

The microwave and soda machine area must be cleaned and sanitized daily to avoid any vermin infestation.

Bathroom is only used for the employee. Soap, paper towel and hot water available.

Back storage is only for dry products.

Ice machine observed clean. Fix the broken latch. Scoop observed outside.

Thank you

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:

Yatee Patel - REHS

Agency Representative

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

**FACILITY NAME:** HARRODS MARKET  
**BUSINESS PHONE:** (559) 909-0310  
**RECORD ID#:** PR0006003  
**DATE:** April 16, 2019  
**FACILITY SITE ADDRESS:** 112 E SIXTH ST  
**CITY:** HANFORD  
**ZIP CODE:** 93230  
**OWNER NAME:** H ALI TALBANI  
**CERTIFIED FOOD MANAGER:** N/A  
**EXP DATE:** N/A  
**INSPECTOR:** Rumi Chhina  
**INSPECTION TYPE:** ROUTINE INSPECTION

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<tr>
<td>IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT</td>
<td>Mild dew accumulation was noted on the side walls of ice machine. Please clean the ice machine. Thank you.</td>
</tr>
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**General Comments:**

Conducted a routine inspection in this facility and noted the following:

- Ambient temperature of all cold holding units were at or below 41 F.
- Restrooms are fully stocked with soap, paper towels and hot water available.
- Except for the above violation, all food products are stored six inches above the ground.

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

**Reinspection Required:** Yes: No: ❌

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

**Potential Food Safety All Star:**

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Received By:  

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**Agency Representative:**

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