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>STRATFORD ELEMENTARY</td>
<td>(559) 947-3391</td>
<td>PR0000354</td>
<td>November 29, 2022</td>
</tr>
</tbody>
</table>

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<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
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<tbody>
<tr>
<td>20227 1ST ST</td>
<td>STRATFORD</td>
<td>93266</td>
<td>ROUTINE INSPECTION</td>
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<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>CENTRAL UNION SCHOOL DIST</td>
<td>Aime Flores</td>
<td>6/16/2027</td>
<td>SEMHAR GEBREGZIABIHE</td>
</tr>
</tbody>
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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 MAINTENANCE OF HANDWASH FACILITIES

[HSC 113953 - 113593.2]

**Description/Corrective Action:** The hand washing sink adjacent to the walk-in refrigerator was observed to not have hot water. Maintenance personnel were on site during the inspection and corrected this immediately.

**General Comments:**

Observations:

Hand washing sink was supplied with soap and paper towels.

Restroom was in good condition and had hot water, soap, and paper towels.

During the time of inspection french toast sticks were served to students.

Employees were observed using safe food handling practices by wearing and changing gloves frequently; and washing and drying hands properly.

The manual dishwasher was functioning properly at 50 ppm (chlorine).

Sanitizer buckets were functioning properly at 200 ppm (ammonium).

Facility was observed clean, with no signs of pests found. Please maintain at all times.

Please contact the department should you have any questions.

Thank you for your time.

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

**SEMHar GEBREGZIABIHE**

Received By: [Signature]

Agency Representative: [Signature]

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: STRATFORD ELEMENTARY
BUSINESS PHONE: (559) 947-3391
RECORD ID#: PR0000354
DATE: December 07, 2021

FACILITY SITE ADDRESS: 20227 1ST ST
CITY: STRATFORD
ZIP CODE: 93266
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: CENTRAL UNION SCHOOL DIST
CERTIFIED FOOD MANAGER: Aime Flores
EXP DATE: 3/11/2022
INSPECTOR: MIKEL CHATELLE - REHS

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 food temperatures met State Food requirements.
The hand washing station had soap and paper towels.
All food items that were stored in the refrigerator were stored at or below 41 F.
All food items that were stored in the hot holding unit were stored at or above 135 F.
All food items that were stored in the freezer were frozen.
The sanitizing solution used to clean food contact surfaces was with the acceptable range for quaternary ammonium.
Overall, the facility was observed to be satisfactory.

Aime Flores was present for the inspection.

RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL
Reinspepection Required: Yes: ☐ No: ☒
Reinspection Date (on or after): N/A
Potential Food Safety All Star: ☐

MIKEL CHATELLE - REHS
Agency Representative

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