HANFORD FIRST BAPTIST CHURCH
9125 13 1/2 AVE
LINDA BARNHART/MEMBER

FACILITY NAME: HANFORD FIRST BAPTIST CHURCH
FACILITY SITE ADDRESS: 9125 13 1/2 AVE
OWNER NAME: LINDA BARNHART/MEMBER

BUSINESS PHONE: (559) 584-6644
CITY: HANFORD
CERTIFIED FOOD MANAGER: Not Specified

RECORD ID#: PR0007680
ZIP CODE: 93230
EXP DATE:

DATE: September 20, 2022
INSPECTION TYPE: ROUTINE INSPECTION
INSPECTOR: Evelyn Elizalde

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:

The following was observed during today's inspection:

The three compartment sink had hot water at 120 F.
Refrigeration units were below 41 F.
Hand wash stations had hot water, paper towels and soap.
Sanitizer (chlorine) was available at the facility.

Results of Evaluation:

X PASS

Reinspection Required: Yes: No: X

Reinspection Date (on or after): N/A

Evelyn Elizalde
Agency Representative
FOOD SAFETY EVALUATION REPORT

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<thead>
<tr>
<th>FACILITY NAME:</th>
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<td>January 18, 2022</td>
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<td>INSPECTOR:</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: None Noted

General Comments:

Observation:

- All refrigerators were well organized and holding temperatures were at 41 F.
- Dry storage was well organized, six inches above the floor, and clean.
- Bathrooms were supplied with hot water, paper towels, and soap.
- The facility was preparing for a dinner later in the day, but food preparation did not start yet.
- Freezers were well maintained and below freezing.
- Hand washing station was supplied with hot water, soap, and paper towels.
- Overall well maintained facility.

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: HANFORD FIRST BAPTIST CHURCH
FACILITY SITE ADDRESS: 9125 13 1/2 AVE
OWNER NAME: LINDA BARNHART/MEMBER
CERTIFIED FOOD MANAGER: Not Specified
BUSINESS PHONE: (559) 584-6644
CITY: HANFORD
ZIP CODE: 93230
RECORD ID#: PR0007680
DATE: August 28, 2019
INSPECTION TYPE: ROUTINE INSPECTION
INSPECTOR: Liliana Stransky - 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:

Routine inspection:

* Refrigeration temperatures were observed below 41F.

* Hand washing stations were fully stocked with soap, paper towels and hot water was also available.

* Restrooms were observed clean and well stocked.

* In general the facility is organized and well maintained.

* No changes were reported regarding the water system. POU-RO units continue to be present at the drinking water stations due to the high arsenic levels from the well. These are monitored as required.

The flat grill next to the back door was not connected to any gas line during the inspection. Please be sure to only use this equipment when placed under the ventilation system.

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:

Liliana Stransky - REHS
Agency Representative

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