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>7-ELEVEN INC. #37943</td>
<td>(800) 828-0711</td>
<td>PR0009210</td>
<td>January 25, 2023</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>33190 HUBERT (P.O. BOX 389) WY</td>
<td>KETTLEMAN CITY</td>
<td>93239</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>7-ELEVEN INC.</td>
<td>TERESA J. HARDWICK</td>
<td>9/23/2018</td>
<td>Yatee Patel - REHS</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.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES  
[HSC 113953 - 113593.2]

**Description/Corrective Action:** No hot water was present at the hand washing station in the front of the store. Operator stated they had it repaired a few days ago and the pilot for the water heater was off. Please repair and check again.

**General Comments:**

All cold holding units were satisfactory.

The hot holding foods were above 140F in the warming unit.

The hoodless oven is used to warm pizza and other items.

3 compartment sink used to wash the trays used for warming the foods.

Please keep the hand washing station fully equipment with soap, paper towel and hot running water.

**RESULTS OF EVALUATION:**

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

**Reinspection Required:** Yes: [ ] No: [X]

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

**Potential Food Safety All Star:**

Received By: Yatee Patel - REHS

Agency Representative
FOOD SAFETY EVALUATION REPORT

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<tbody>
<tr>
<td>7-ELEVEN INC. STORE#37943</td>
<td>(800) 828-0711</td>
<td>PR0009210</td>
<td>December 10, 2021</td>
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<td>7-ELEVEN INC.</td>
<td>TERESA J. HARDWICK</td>
<td>9/23/2018</td>
<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:** RESTROOM FACILITIES NOT MAINTAINED

**Description/Corrective Action:** The right side stall of the men's restroom was observed with a toilet back-up. In addition, tissue with excrement was on the floor. Immediate clean-up is required along with verification the toilet flushes freely. Staff began clean-up upon notification. If needed, contact company maintenance.

**Violation:** IMPROPER COLD HOLDING TEMPERATURE(S)

**Description/Corrective Action:** The open display refrigeration unit was monitored holding foods at 48 F. The maximum holding temperature allowed for refrigerated food is 41 F. Either lower the unit thermostat to ensure proper holding temperature or have the unit checked by a refrigeration repair professional to ensure compliance.

Contact this inspector on Monday, 12-13-21 to provide an update on corrective action measures that are being taken to correct this deficiency.

General Comments:

Other than the open display refrigerated unit with an elevated temperature, all other refrigeration and freezer units were observed to be in proper working condition.

The temperatures of all foods stored in the hot holding units were all monitored well above 135 F as required by State Food Code.

The retail area, back storage area, and the walk-in box cooler area were all observed well maintained.

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<th>Reinspection Required:</th>
<th>Reinspection Date (on or after):</th>
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<tbody>
<tr>
<td>☑ PASS</td>
<td>Yes: ☐ No:  ☒</td>
<td>N/A</td>
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<tr>
<td>☒ NEEDS IMPROVEMENT</td>
<td></td>
<td></td>
</tr>
<tr>
<td>☑ FAIL</td>
<td></td>
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</tr>
</tbody>
</table>

Reinspection Result: ☒ NEEDS IMPROVEMENT

Reinspection Date: N/A

Received By: [Signature]

Luis Flores - REHS
Agency Representative

NOTE: This report must be made available to the public on request
Food Safety Evaluation Report

**Facility Name:** 7-ELEVEN INC. STORE#37943  
**Business Phone:** (800) 828-0711  
**Facility Site Address:** 33190 HUBERT (P.O. BOX 389) WY  
**City:** KETTLEMAN CITY  
**Zip Code:** 93239  
**Owner Name:** 7-ELEVEN INC.  
**Certified Food Manager:** TERESA J. HARDWICK  
**Exp Date:** 9/23/2018  
**Inspector:** Luis Flores - REHS  
**Inspection Type:** Routine Inspection  
**Date:** January 11, 2021  
**Record ID:** PR009210  

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:

Today’s inspection revealed the walk-in box cooler, open luncheon food refrigeration unit, and both reach-in refrigeration units located behind the front counter were all monitored at temperatures below 41 F. The freezer units were all monitored at below 0 F.

Hot dogs were being warmed up in the reheating unit and were temped at just under 135 F.

All general retail, storage room, walk-in box cooler, and restroom areas were in satisfactory operational condition.

**Results of Evaluation:**  
- **X** Pass  
- Needs Improvement  
- Fail  

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

Luis Flores - REHS  
Agency Representative

Signature due to COVID-19

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