FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHUBBY'S DINER
FACILITY SITE ADDRESS: 395 CAMPUS DR
OWNER NAME: LIPING WANG
CERTIFIED FOOD MANAGER: Hugo Vargas

BUSINESS PHONE: (559) 583-8888
CITY: HANFORD
ZIP CODE: 93230
EXP DATE: 6/12/2024

RECORD ID#: PR0009307
DATE: September 12, 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: IMPROPER HOLDING OF RAW SHELL EGGS
Description/Corrective Action: Observed raw eggs stored outside near food prep line. Please refrigerate eggs in reach in or walk in unit and remove when needed.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION
Description/Corrective Action: Observed frozen patties stored in reach in refrigerator adjacent to food prep line not stored correctly. Violation corrected on site and operator provided a container with lid for frozen patties.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT
Description/Corrective Action: Observed grease build up on hood. Please service hood to prevent potential grease fire.

General Comments:

The following was observed during today's inspection:

Hand wash station had hot water, paper towels and soap.
All food in dry storage area was stored 6 inches above ground.
Three compartment sink had hot water at 120 F.
All refrigerations units were at 41 F.

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

Evelyn Elizalde
Agency Representative

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

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
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<tbody>
<tr>
<td>CHUBBY’S DINER</td>
<td>(559) 583-8888</td>
<td>PR009307</td>
<td>September 02, 2021</td>
</tr>
</tbody>
</table>

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<tr>
<th>FACILITY SITE ADDRESS:</th>
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<tr>
<td>395 CAMPUS DR</td>
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<td>93230</td>
<td>ROUTINE INSPECTION</td>
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<tr>
<td>LIPING WANG</td>
<td>Hugo Vargas</td>
<td>6/12/2024</td>
<td>Yatee Patel - REHS</td>
</tr>
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</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.

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<tr>
<th>Violation:</th>
<th>[HSC 114373]</th>
<th>Description/Corrective Action:</th>
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</thead>
<tbody>
<tr>
<td>IMPROPER HOLDING OF RAW SHELL EGGS</td>
<td></td>
<td>Observed raw eggs outside for use. Please keep all raw eggs inside the reach in and only remove inventory that is for immediate use.</td>
</tr>
</tbody>
</table>

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<tr>
<th>Violation:</th>
<th>[HSC 114095-114099.5 &amp; 114101-114119]</th>
<th>Description/Corrective Action:</th>
</tr>
</thead>
<tbody>
<tr>
<td>IMPROPER CLEANING OF UTENSILS AND EQUIPMENT</td>
<td></td>
<td>All utensils and equipment that is used for holding or placing food utensils shall be kept clean. Keep the dish washing area clean to avoid vermin infestation.</td>
</tr>
</tbody>
</table>

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<th>[HSC 114020]</th>
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<tbody>
<tr>
<td>IMPROPER THAWING OF FROZEN FOODS</td>
<td></td>
<td>Observed meat outside for thawing. Please thaw correctly by either placing the frozen meat item inside the reach-in or under cold running water. Do not thaw in ambient temperature.</td>
</tr>
</tbody>
</table>

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<th>[HSC 114161-114182 &amp; 114257]</th>
<th>Description/Corrective Action:</th>
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<tr>
<td>IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT</td>
<td></td>
<td>The facility is in need of cleaning, organizing and re-arranging such that it does not create accumulation of equipment and litter.</td>
</tr>
</tbody>
</table>

The facility needs to clean the dipping well. Observed dirty.

General Comments:

- Hot holding foods was observed at 140F.
- Cold holding units and walk-in was observed at 38F.
- Please be sure to keep scoop outside of ice machine or use the handle provided to avoid cross contamination.
- Be be sure to practice all food handling practices.

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## Food Safety Evaluation Report

**Facility Name:** CHUBBY'S DINER  
**Business Phone:** (559) 583-8888  
**Record ID:** PR0009307  
**Date:** September 02, 2021  

**Facility Site Address:** 395 CAMPUS DR  
**City:** HANFORD  
**Zip Code:** 93230  
**Inspection Type:** ROUTINE INSPECTION  
**Owner Name:** LIPING WANG  
**Certified Food Manager:** Hugo Vargas  
**Exp Date:** 6/12/2024  

### Results of Evaluation

- **Results of Evaluation:** Needs Improvement  
- **Reinspection Required:** Yes  
- **Reinspection Date (on or after):** N/A  
- **Potential Food Safety All Star:** No  

**Inspector:** Yatee Patel - REHS  
**Recorded By:** Yatee Patel - REHS  
**Agency Representative:** Yatee Patel - REHS  

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