**FOOD SAFETY EVALUATION REPORT**

**FACILITY NAME:** HANFORD FRATERNAL HALL  
**FACILITY SITE ADDRESS:** 1015 N 10TH AVE  
**OWNER NAME:** CYNTHIA RODRIGUEZ/HANFORD FRATERNAL HALL  
**BUSINESS PHONE:** (559) 582-2884  
**CITY:** HANFORD  
**CERTIFIED FOOD MANAGER:** CYNTHIA RODRIGUEZ  
**RECORD ID#:** PR0000118  
**ZIP CODE:** 93230  
**EXP DATE:** 11/20/2018  
**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:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF  
**[HSC 113947-113947.6]**

**Description/Corrective Action:** Repeat violation: The facility does not have a copy of an active managers certificate for the facility. Please provide a copy to our office within 30 days of this inspection. Failure to comply will result in an administrative office hearing and fees may be applied.

**General Comments:**

The following was observed during today's routine inspection:

- Three compartment sink had hot water at 120 F.
- Refrigeration units were at 41 F.
- Observed chained CO2 tanks.
- Hand wash station had hot water, paper towels and soap.

**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:**

**Evelyn Elizalde**  
Agency Representative

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**NOTE: This report must be made available to the public on request**
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**Violation:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF

**Description/Corrective Action:** Please provide the latest food manager certification for the kitchen and all other food handlers must have the food handler card. Please give our department an update within 7 days.

General Comments:

The facility is not in full use yet, but it is used for catering and rented out for services.

All cold holding units were able to hold 41F or lower.

Hot water was available at the hand washing station, the 3 compartment sink inside the kitchen and all the 3 compartment sinks at the bar.

Dish washer uses sanitizer, but no stripes were available. Please use stripes to measure correct concentration.

Bleach is used at the bar for sanitizing.

Ice machine scoop is places outside, please be sure the scoops are places inside a clean container to avoid cross contamination.

All storage was observed empty at the time of inspection.

If the facility undergoes renovation or updates, please contact our department.

Thank you
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### RESULTS OF EVALUATION:

- **X** PASS
- **X** FAIL
- **X** NEEDS IMPROVEMENT

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- **X** Potential Food Safety All Star:

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**Yatee Patel - REHS**

Agency Representative

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