FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>HUGGY’S</th>
<th>BUSINESS PHONE:</th>
<th>(559) 707-1411 Ext. CELL</th>
<th>RECORD ID#:</th>
<th>PR0000196</th>
<th>DATE:</th>
<th>December 06, 2022</th>
</tr>
</thead>
<tbody>
<tr>
<td>FACILITY SITE ADDRESS:</td>
<td>116 N DOUTY ST</td>
<td>CITY:</td>
<td>HANFORD</td>
<td>ZIP CODE:</td>
<td>93230</td>
<td>INSPECTION TYPE:</td>
<td>ROUTINE INSPECTION</td>
</tr>
<tr>
<td>OWNER NAME:</td>
<td>ROBERT LEE</td>
<td>CERTIFIED FOOD MANAGER:</td>
<td>N/A</td>
<td>EXP DATE:</td>
<td></td>
<td>INSPECTOR:</td>
<td>Troy Hommerding-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: None Noted

General Comments:

- Bar area is in satisfactory condition.
- Restrooms are in satisfactory condition.
- Three compartment bars sink was observed with hot and cold running water.

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: [ ]

Received By: [Signature]

Troy Hommerding-REHS

Agency Representative

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