## 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>KOINONIA CHRISTIAN FELLOWSHIP</td>
<td>(559) 582-1528</td>
<td>PR0006214</td>
<td>September 07, 2022</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>12536 Hanford-Armona RD</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

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<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>KOINONIA CHRISTIAN FELLOWSHIP</td>
<td>Not Specified</td>
<td></td>
<td>Veronica Ochoa -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:**

The facility's commissary was observed equipped with hot water, soap, and paper towels at the hand wash sink. All cold holding units measured at or below 41°F. The facility's three compartment sink was equipped with hot water, dish soap, and bleach.

**RESULTS OF EVALUATION:**

- [x] PASS
- [ ] NEEDS IMPROVEMENT
- [ ] FAIL

Reinspection Required: [ ] Yes: [x] No: 

Reinspection Date (on or after): N/A

Potential Food Safety All Star: [ ]

Received By: 

Veronica Ochoa -REHS
Agency Representative

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

Owner Name: KOINONIA CHRISTIAN FELLOWSHIP
Facility Site Address: 12536 Hanford-Armona RD
Business Phone: (559) 582-1528
Record ID#: PR0006214
Date: January 13, 2022
City: HANFORD
Zip Code: 93230
Inspection Type: ROUTINE INSPECTION
Inspector: SEMHAR GEBREGZIABIHE

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:

Observations:

The kitchen is used by One-11 Cafe. The operator informed the inspector that One-11 Cafe does not use this food facility often, and only uses it to make syrups for their signature drinks. This facility is mostly used for dry and cold storage. The employees do however use the dining area to eat.

Refrigerated items such as deli meats, spinach, and milk, sodas, etc. were below 41F.

Dry storage was 6 feet above the ground and well maintained.

Hand washing stations were well maintained and equipped with soap, hot water, and paper towels.

RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: ☐ Yes: ☒ No: ☐
Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

Received By: SEMHAR GEBREGZIABIHE
Agency Representative

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<td>Yatee Patel - 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: None Noted

General Comments:

The kitchen is primarily used by One-11 Cafe. The hand washing station was fully stocked, the 3 compartment sink is used to clean and sanitize utensils. Bleach is used to sanitize. The stove is used to make the syrups for the Cafe, and the reach-in unit is used to store cold holding items.

The cafe preps and packages/labels the sandwiches for sale at the cafe.

The kitchen is not used by the Church right now due to Covid-19.

Be sure to keep all chemicals at the bottom shelf and the food containers and/or food at the top to avoid accidental chemical cross contamination. Thank you

Over all the food facility is in good operating condition.

RESULTS OF EVALUATION: 

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Reinspection Required: No

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By: Yatee Patel - REHS

Agency Representative

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

KOINONIA CHRISTIAN FELLOWSHIP

12536 Hanford-Armona RD

HANFORD 93230

(559) 582-1528

February 16, 2021

Yatee Patel - REHS

The items (if any) listed below identify the Health Code 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:
This department spoke to Debra Braz and she stated that the kitchen is not in use due to COVID-19 restrictions.
Please call our department when the kitchen opens up for general public use and food prep for a routine inspection.
Thank you

Yatee Patel - REHS

Received By:

Environmental Health Specialist