FOOD SAFETY EVALUATION REPORT

EAGLE FEATHER TRADING POST #2
40103 HIGHWAY 33
TULE RIVER TRIBAL COUNCIL
(559) 781-4271 Ext. 2010
CHANTELLA TAFOYA

Liliana Stransky - REHS

The following observations were made during today's routine inspection:

* Hot holding temperatures (rice, chile verde, potato wedges, fried chicken) were all monitored above 135F.
* A calibrated thermometer is on hand to monitor temperatures and daily records are maintained current.
* Cold holding units (prep unit, walk-ins and store refrigeration units) were all noted below 41F. Freezers were below 0F.
* Women's restroom was observed well maintained.
* Operators have food manager certification and employees have food handler certification that is current.
* Kitchen employee was observed wearing a hair net and washing hands using correct method.

WATER FILTRATION SYSTEM has a new chlorination pump. Please use the cap to keep the chlorine container closed and free from any pests (bugs, bird droppings etc). The clean out pipe for the filters needs an antisiphon device or the key must be removed to eliminate the risk of a cross connection. Please also fix the water leak at the faucet next to dispenser #3/4.

WATER QUARTERLY MONITORING - The next set of quarterly testing for total coliforms and nitrate sampling is due this month. Please have results submitted to our department by no later than February 10, 2023.

Overall the facility was noted clean, orderly and well maintained. Please contact our office if you have any questions.

Thank you!

Liliana Stransky - REHS
Agency Representative

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

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

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>EAGLE FEATHER TRADING POST #2</th>
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<tbody>
<tr>
<td>BUSINESS PHONE:</td>
<td>(559) 781-4271 Ext. 2010</td>
</tr>
<tr>
<td>RECORD ID#:</td>
<td>PR0006105</td>
</tr>
<tr>
<td>DATE:</td>
<td>January 25, 2023</td>
</tr>
<tr>
<td>FACILITY SITE ADDRESS:</td>
<td>40103 HIGHWAY 33</td>
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<tr>
<td>CITY:</td>
<td>AVENAL</td>
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<tr>
<td>ZIP CODE:</td>
<td>93204</td>
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<td>INSPECTION TYPE:</td>
<td>ROUTINE INSPECTION</td>
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<tr>
<td>OWNER NAME:</td>
<td>TULE RIVER TRIBAL COUNCIL</td>
</tr>
<tr>
<td>CERTIFIED FOOD MANAGER:</td>
<td>Chantelle Tafoya</td>
</tr>
<tr>
<td>EXP DATE:</td>
<td>1/24/2028</td>
</tr>
<tr>
<td>INSPECTOR:</td>
<td>Liliana Stransky - REHS</td>
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**Violation:** None Noted

**General Comments:**

The following observations were made during today's routine inspection:

- Hot holding temperatures (rice, chile verde, potatoe wedges, fried chicken) were all monitored above 135F.
- A calibrated thermometer is on hand to monitor temperatures and daily records are maintained current.
- Cold holding units (prep unit, walk-ins and store refrigeration units) were all noted below 41F. Freezers were below 0F.
- Women's restroom was observed well maintained.
- Operators have food manager certification and employees have food handler certification that is current.
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**WATER FILTRATION SYSTEM** has a new chlorination pump. Please use the cap to keep the chlorine container closed and free from any pests (bugs, bird droppings etc). The clean out pipe for the filters needs an antisiphon device or the key must be removed to eliminate the risk of a cross connection. Please also fix the water leak at the faucet next to dispenser #3/4.

**WATER QUARTERLY MONITORING** - The next set of quarterly testing for total coliforms and nitrate sampling is due this month. Please have results submitted to our department by no later than February 10, 2023.

Overall the facility was noted clean, orderly and well maintained. Please contact our office if you have any questions.

Thank you!

**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:**

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Liliana Stransky - REHS

Agency Representative

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<td>EAGLE FEATHER TRADING POST #2</td>
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<td>PR0006105</td>
<td>August 02, 2022</td>
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<tr>
<td>TULE RIVER TRIBAL COUNCIL</td>
<td>Chantelle Tafoya</td>
<td>12/6/2022</td>
<td>SEMHAR GEBREGZIABIHE</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:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:**

- Observed the floor sink below the three compartment sink in the back to be dirty with a black mold-like substance. Please clean this as soon as possible to prevent further microbial growth, obstruction, and back flow.

**General Comments:**

- Hand washing station was fully stocked with hot water, soap, and paper towels.
- Restrooms were fully stocked with hot water soap, and a functional air dryer.
- All dry storage was well maintained, clean, and placed six inches above the ground.
- The three compartment sink, food prep sink, mop sink, etc. all had hot water.
- Final cooking temperature of fried chicken was 212.6F.
- All refrigeration units were functioning properly at 41F.
- All freezer units were functioning properly at 0F and below.

Of note, annual monitoring of the facility's private well (quarterly nitrate and bacterial report) is due on 8/10/2022. Please be sure to send those reports to the department as soon as possible. Observed a large crack in the cement block, this can possibly lead to contamination in the future. Observed weeds growing around the vicinity of the well. Please be sure to maintain the area around the well to prevent any sort of contamination or adulteration.

Overall this facility is in satisfactory condition.

Thank you for your time.

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RESULTS OF EVALUATION: ❌ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

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

SEMHAR GEBREGZIABIHE
Agency Representative

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