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>COLIMA'S MEXICAN GRILL INC</td>
<td>(559) 589-9033</td>
<td>PR0007678</td>
<td>September 26, 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>420 N 11TH AVE 101</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
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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>BERTHA VALDOVINOS</td>
<td>BERTHA VALDOVINOS</td>
<td>11/6/2023</td>
<td>Evelyn Elizalde</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:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

**Description/Corrective Action:** Observed debris build up in ice machine along with two energy drinks stored in ice. Please thoroughly clean ice machine and remove any unnecessary items from unit to prevent cross contamination.

**General Comments:**

The following was observed during today’s routine:

All hand wash stations had hot water (100 F), soap and paper towels. The hand wash station next to food prep line was running low on soap. Please refill soap dispenser and ensure it is fully stocked at all times.

All refrigeration units were at 41 F.

Observed hot holding foods above 135 F.

Three compartment sink had hot water above 120 F.

**RESULTS OF EVALUATION:**

- X PASS
- NEEDS IMPROVEMENT
- FAIL

Reinspection Required: No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Evelyn Elizalde

Received By:

Agency Representative

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

The facility has made their dining completely inaccessible to customers and is encouraging customers to call-in their orders to minimize their wait. At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY!!

The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait or encourage them to wait in their cars.

Staff is practicing safe food handling procedures to protect food from contamination, monitor hot & cold holding temperatures, and WASH HANDS.

Staff uses sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces should be cleaned and sanitized frequently to prevent contamination.

Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

An investigation was conducted today to review and verify the above food and employee safety practices are being followed. The report will be emailed to the owner/operator. Please contact our Department for further questions.
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: COLIMA'S MEXICAN GRILL INC
BUSINESS PHONE: (559) 589-9033
RECORD ID#: PR0007678
DATE: December 13, 2019

FACILITY SITE ADDRESS: 420 N 11TH AVE 101
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: BERTHA VALDOVINOS
CERTIFIED FOOD MANAGER: BERTHA VALDOVINOS
EXP DATE: 11/6/2023
INSPECTOR: Yatee Patel - REHS

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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION  [HSC 113980, 114025-114027]
Description/Corrective Action: Arrange the reach-in foods such that all meats are at the bottom and all ready to eat foods are at the top shelf.

Violation: IMPROPER THAWING OF FROZEN FOODS  [HSC 114020]
Description/Corrective Action: Keep running water during thawing foods in the food prep sink.

General Comments:
Cold holding and hot holding foods were satisfactory.

Food temperature logs are available and logged into the computer.

Pest control services the facility as needed. No activity observed.

Currently, as required by public works, the facility is using a pipe to drain the condensation water into a bucket. No drain is available.

The floor in the kitchen needs to be sealed and/or changed to flooring that is easily cleanable.

Facility and equipment was observed clean.

Thank you

RESULTS OF EVALUATION: X PASS □ NEEDS IMPROVEMENT □ FAIL

Reinspection Required: Yes: □ No: X
Reinspection Date (on or after): N/A

Yatee Patel - REHS
Agency Representative

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

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