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>CORCORAN HIGH SCHOOL SNACK BAR</td>
<td>(559) 992-8880</td>
<td>PR0006007</td>
<td>October 24, 2022</td>
</tr>
</tbody>
</table>

<table>
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<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
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<tbody>
<tr>
<td>1100 LETTS AVE</td>
<td>CORCORAN</td>
<td>93212</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>CORCORAN UNIFIED SCHOOL DIST</td>
<td>Lollie Marin</td>
<td>1/26/2024</td>
<td>SEMHAR GEBREGZIABIHE</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 HANDWASH FACILITIES

**[HSC 113953 - 113593.2]**

**Description/Corrective Action:**
Observed the hand washing sinks in room 20 to have dust and debris in them. Please have this cleaned as soon as possible.

General Comments:

Observations:

Hand washing stations were fully stocked with hot water, soap, and paper towels.

Restrooms were fully stocked with hot water, soap, and paper towels.

Today's lunch is cheese enchiladas and burritos.

All dry storage was well maintained, organized, and placed six inches above the ground.

Currently breakfast is served in room 20 and lunch is served in the kitchen adjacent to the gym.

Overall both locations are in satisfactory condition. Please contact the department should you have any questions.

Thank you for your time.

---

RESULTS OF EVALUATION: [ ] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

Reinspection Required: [ ] Yes [ ] No [X ]

Reinspection Date (on or after): N/A

Potential Food Safety All Star: [ ]

---

Received By: [Signature]

Agency Representative: [Signature]

NOTE: This report must be made available to the public on request
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<td>CORCORAN HIGH SCHOOL SNACK BAR</td>
<td>(559) 992-8880</td>
<td>PR0006007</td>
<td>April 27, 2022</td>
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<td>CORCORAN UNIFIED SCHOOL DIST</td>
<td>Lollie Marin</td>
<td>1/26/2024</td>
<td>MIKEL CHATELLE - REHS</td>
</tr>
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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:

*All food temperatures met State Food requirements.

*All food items that were stored in the refrigerator were stored at or below 41 F.

*All food items that were stored in the hot holding unit were stored at or above 135 F.

*The sink in the kitchen supplied hot water and had soap and paper towels available.

*The facility has digital thermometers to log food temperatures.

*The facility has quaternary ammonium and chlorine available for creating sanitizing solutions.

*Overall, the facility was observed to be satisfactory.

*Lollie Marin was present for the inspection.

RESULTS OF EVALUATION: PASS

Reinspection Required: No

Reinspection Date (on or after): N/A

Potential Food Safety All Star: MIKEL CHATELLE - REHS

Received By: MIKEL CHATELLE - REHS

Agency Representative

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

FACILITY NAME: CORCORAN HIGH SCHOOL SNACK BAR

BUSINESS PHONE: (559) 992-8880

RECORD ID#: PR0006007

DATE: December 01, 2021

FACILITY SITE ADDRESS: 1100 LETTS AVE

CITY: CORCORAN

ZIP CODE: 93212

INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: CORCORAN UNIFIED SCHOOL DIST

CERTIFIED FOOD MANAGER: Lollie Marin

EXP DATE: 1/26/2024

INSPECTOR: MIKEL CHATELLE - 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: None Noted

General Comments:

All food temperatures met State Food Code requirements.
All food items that were stored in the refrigerator were stored at or below 41 F.
All food items that were stored in the hot holding unit were stored at or above 135 F.
The hand washing stations had soap and paper towels.
Overall the facility was observed satisfactory.

Christina Vasquez was present for the routine inspection.

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:

MIKEL CHATELLE - REHS

Agency Representative

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