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.

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>WALGREENS #11612</td>
<td>(559) 925-6510</td>
<td>PR0007527</td>
<td>February 22, 2022</td>
</tr>
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<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
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</thead>
<tbody>
<tr>
<td>12 W HANFORD-ARMONA RD</td>
<td>LEMOORE</td>
<td>93245</td>
<td>ROUTINE INSPECTION</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>WALGREENS CORPORATION</td>
<td>Not Specified</td>
<td></td>
<td>SEMHAR GEBREGZIABIHE</td>
</tr>
</tbody>
</table>

Violation: None Noted

General Comments:

-Routine Inspection-

Restrooms were supplied with soap, hot water, and paper towels.

The back storage was clean. All food stored was six inches above the ground.

All refrigeration units storing cheese, milk, etc. was 41F and below.

All freezer units containing frozen prepackaged foods and other miscellaneous items were 0F and below.

This facility utilizes the FIFO method when distributing foods. Observed an employee checking all food items for any adulteration and contamination.

All food items in the aisles and around the perimeter of the aisles were stored six inches above the ground.

Overall well maintained facility. Please contact our office if you have any questions.

Thank you for your time.

RESULTS OF EVALUATION: X PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: Yes: ☐ No: X

Reinspection Date (on or after): N/A

RECEIVED BY: SEMHAR GEBREGZIABIHE

Agency Representative

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

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>WALGREENS #11612</td>
<td>(559) 925-6510</td>
<td>PR0007527</td>
<td>February 10, 2021</td>
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</tr>
</thead>
<tbody>
<tr>
<td>WALGREENS CORPORATION</td>
<td>Not Specified</td>
<td></td>
<td>Susan Lee-Yang - 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:**
- Restroom has hot and cold water, soap, and paper towels.
- Cold holding units were measured below 41F.
- Observed food products stored off the ground.
- Facility was clean and maintained.

A copy of the report will be emailed to the operator. Please contact our office at 559-584-1411 if there are any questions.

**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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NOTE: This report must be made available to the public on request
The following were discussed during today's visit:

- The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff.
- All work surfaces should be cleaned and sanitized with 100ppm chlorine or 200ppm QAC 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.

Please contact our Department if you have further questions.
FOOD SAFETY EVALUATION REPORT

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 men's and women's restroom were stocked with soap, paper towels, and hot water. The cold holding unit measured at 34F. All baby food was noted unexpired.

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:

Veronica Ochoa -REHS
Agency Representative

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