# Food Safety Evaluation Report

**Certified Food Manager:**

**City:**

**Business Phone:**

**Record ID:**

**Date:**

**Facility Name:** FASTRIP FOOD STORE #654

**Facility Site Address:** 775 N Lemoore Ave

**Owner Name:** FASTRIP FOOD STORE, INC.

**Certified Food Manager:** Not Specified

**Exp Date:**

**Zip Code:** 93245

**Inspector:** Liliana Stransky - REHS

**Inspection Type:** Public Information/Education

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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:

An inspection of the UST system was conducted for the facility and after observing all employees without face coverings, a review of the CDC guidelines related to the prevention and spread of COVID 19 was conducted with the operator.

We want to commend the facility's actions for implementing safe distancing practices through floor markings and door signs, and installing plexiglass along the cashier counter for added employee and customer protection. However, due to the high volume of customers that visit the facility on a daily basis, and employees needing to move about the entire store to provide customer service, our Department is strongly recommending to follow the CDC guidelines and wear face coverings/masks. It's our understanding these have been provided, but employees have opted not to wear them.

Please contact our Department if you have any questions.

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### Results of Evaluation:

- **Potential Food Safety All Star:**
- **Reinspection Required:** Yes: No: **X**
- **Reinspection Date (on or after):** N/A
- **Agency Representative:** Liliana Stransky - REHS

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

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
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<tbody>
<tr>
<td>FASTRIP FOOD STORE #654</td>
<td>(559) 925-1033</td>
<td>PR0005281</td>
<td>May 07, 2019</td>
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### Violation:
FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION  
[HSC 113980, 114025-114027]

**Description/Corrective Action:**
Observed a jar of jalapenos for nachos stored in a reach in cold unit. Customers are given plastic forks to self serve directly from the jar. To prevent cross-contamination, discontinue this practice and store the jalapenos in an appropriate dispenser with a scoop/spoon or tongs.

The jalapeno jar was removed during the inspection.

### General Comments:

The following observations were made during today’s inspection:

* All refrigeration temperatures were noted at or below 41F.

* The restroom facilities were noted with fully stocked hand washing stations.

* No food preparation is conducted onsite. All pre-packaged food items were displayed above the ground a minimum of 6 inches.

Thank you.

### RESULTS OF EVALUATION:

<table>
<thead>
<tr>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
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Reinspection Required: Yes: ☐ No: ☒  
Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐  
Liliana Stransky - REHS  
Agency Representative

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**Violation:** IMPROPER COLD HOLDING TEMPERATURE(S)  
[**HSC 113996**]

**Description/Corrective Action:** Luncheon food temperatures monitored in the front open display unit were monitored at a temperature of 45F. Some ambient temperatures monitored were as high as 48F. Staff cleaned out the unit's condenser coils as a means to adjust the unit's temperature.

**Violation:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION  
[**HSC 113980, 114025-114027**]

**Description/Corrective Action:** The ice scoop was observed in the ice bed. The scoop was removed. Discontinue the storage of the scoop directly in the ice bed. Store the scoop outside the ice machine in either a clean container or plastic bag.

**General Comments:**

Other than the luncheon food product refrigeration temperature issue. All other refrigeration product temperatures meet State Food Code holding requirements.

The general food store is very well maintained.

**RESULTS OF EVALUATION:**

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

**Reinspection Required:** Yes: [ ] No: [x] Reinspection Date (on or after): N/A

**Potential Food Safety All Star:**

**Received By:**

**Luis Flores - REHS**

**Agency Representative**

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