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>DOLLAR GENERAL STORE #13577</td>
<td>(615) 855-4000</td>
<td>PR0008994</td>
<td>July 20, 2021</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>1802 DAIRY AVE</td>
<td>CORCORAN</td>
<td>93212</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</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>DOLGEN CORP, LLC</td>
<td>Not Specified</td>
<td></td>
<td>Paven Batth</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: Remove unnecessary items from the back storage area. Ensure the facility is free of clutter in order to allow proper pathway access.

General Comments:
General Sales: All food was stored 6 inches above the floor.

Temperature Control: All cold holding temperatures were measured below 41F.

Restroom: Maintain stocked with an adequate supply of hot running water available during the inspection.

RESULTS OF EVALUATION: ☐ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL
Reinspection Required: ☐ Yes: ☐ No: ☒
Reinspection Date (on or after): N/A

☑ Potential Food Safety All Star:

Paven Batth
Agency Representative

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

FACILITY NAME: DOLLAR GENERAL STORE #13577
BUSINESS PHONE: (615) 855-4000
RECORD ID#: PR008994
DATE: December 15, 2020

FACILITY SITE ADDRESS: 1802 DAIRY AVE
CITY: CORCORAN
ZIP CODE: 93212
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: DOLGEN CORP, LLC
CERTIFIED FOOD MANAGER: Not Specified
EXP DATE: 
INSPECTOR: Paven Batth

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:

Temperature Control: Cold holding temperatures were noted at or below 41 F.

General Sales: All food products are stored six inches above the ground.

Restrooms: Fully stocked (e.g., soap & paper towels) with an adequate supply hot water.

Other Comments: In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc.) with your business. In order to help mitigate the spread of COVID-19 (i.e., increase the risk of exposure), a signature was not obtained. The inspection report will be emailed to the facility operator/owner.

RESULTS OF EVALUATION: 

[ ] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

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

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

**FACILITY NAME:** DOLLAR GENERAL STORE #13577  
**BUSINESS PHONE:** (615) 855-4000  
**RECORD ID#:** PR0008994  
**DATE:** March 26, 2020

**FACILITY SITE ADDRESS:** 1802 DAIRY AVE  
**CITY:** CORCORAN  
**ZIP CODE:** 93212  
**EXP DATE:**  
**INSPECTION TYPE:** PUBLIC INFORMATION/EDUCATION

**OWNER NAME:** DOLGEN CORP, LLC  
**Program Description:** 1107 - KINGS DPH COVID-19  
**INSPECTOR:** Paven Batth

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**Violation:** None Noted

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**General Comments:**

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.

This facility was inspected today to review and verify the above food and employee safety practices are being followed. Please contact our Department for further questions.

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**Reinspection Required:** No  
**Reinspection Date (on or after):** Not Specified

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*Paven Batth*  
Environmental Health Specialist