FOOD SAFETY EVALUATION REPORT

OWNER NAME: RECREATIONAL ASSOCIATION OF CORCORAN
FACILITY SITE ADDRESS: 900 DAIRY
CITY: CORCORAN
ZIP CODE: 93212
CERTIFIED FOOD MANAGER: Not Specified
EXP DATE: N/A
INSPECTOR: Luis Flores - REHS
INSPECTION TYPE: ROUTINE INSPECTION
DATE: January 13, 2022
RECORD ID#: PR0000638
BUSINESS PHONE: (559) 992-5171 Ext. 223

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 attempt to perform an inspection was conducted today. The facility was closed and not in operation. However, a representative with the Recreation Association of Corcoran (RAC) was onsite and informed the inspector that the facility has not been in use since Covid - 19 started. At this time, it is unknown when use of the facility will re-occur.

When the facility is brought back into use, please contact our office to advise of the status.

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

Inspector

Received By: Luis Flores - REHS
Agency Representative

NOTE: This report must be made available to the public on request
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<td>Susan Lee-Yang - REHS</td>
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Violation: None Noted

General Comments:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the July 17, 2019 routine inspection. The following were noted during today's inspection:

- Hot water for the hand wash sink was noted at 100F.
- Hot water for the 3-compartment sink was noted at 120F.
- Observed hood baffles clean and free of dust accumulation.
- Observed interior flap of ice machine free of mildew accumulation.
- Recreational Association of Corcoran does not use this kitchen to cook; therefore, a Certified Food Manager will not be required of this kitchen.

Thank you for correcting these issues.

Results of Evaluation: X PASS

Reinspection Required: Yes: No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star: 

Received By: ____________________________

Susan Lee-Yang - REHS

Agency Representative

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<td>Tony Arevalo</td>
<td>1/1/2017</td>
<td>Susan Lee-Yang - REHS</td>
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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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:**
Ambient temperature of cold reach-in refrigerator was noted at 49F. Lower thermostat and/or call for service and ensure unit is able to maintain 41F and below. No potentially hazardous food items were stored in this unit.

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

**Description/Corrective Action:**
Observed chemicals stored directly by clean equipment and utensils. All chemicals must be stored away from clean equipment and food to prevent contamination.

### Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

**Description/Corrective Action:**
Current certified food manager certificate is expired. Within 60 days, have someone take and pass the certified food manager course. Forward a copy of the certificate to our office.

### Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:**
Observed hood baffles with dust accumulation. Observed interior flap of ice machine with mildew accumulation. Ensure thorough and regular cleaning occurs to prevent accumulation.

- Hot water for the 3-compartment sink was noted at 85F.
- Hot water for the 3-compartment sink must be at least 120F.

### Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:**
Hot water for the hand wash station was noted at 85F.
Hot water for the hand wash sink must be at least 100F.

### General Comments:

Other than noted, facility was clean and organized.

Kitchen is used only once a month and/or when rented out.

A re-inspection will be performed at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed $226 per inspection.

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| CITY: | CORCORAN |
| ZIP CODE: | 93212 |
| OWNER NAME: | RECREATIONAL ASSOCIATION OF CORCORAN |
| CERTIFIED FOOD MANAGER: | Tony Arevalo |
| EXP DATE: | 1/1/2017 |
| INSPECTOR: | Susan Lee-Yang - 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.

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**RESULTS OF EVALUATION:**

- PASS
- **NEEDS IMPROVEMENT**
- FAIL

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

Reinspection Date (on or after): 7/31/2019

Potential Food Safety All Star: [ ]

Received By: [Signature]

Susan Lee-Yang - REHS
Agency Representative

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