FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FIRST UNITED METHODIST CHURCH
FACILITY SITE ADDRESS: 1101 LETTS AVE
OWNER NAME: FIRST UNITED METHODIST CHURCH
CERTIFIED FOOD MANAGER: Judith Briseno

BUSINESS PHONE: (559) 992-3211
CITY: CORCORAN
CERTIFIED FOOD MANAGER: Judith Briseno
EXP DATE: 11/3/2020

RECORD ID#: PR0007533
ZIP CODE: 93212
INSPECTOR: Vikram Manke

DATE: December 15, 2017
INSPECTION TYPE: ROUTINE INSPECTION

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.

Violations:

1. SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED
   - Description/Corrective Action: Multiple food items stored in the refrigerator were observed to be growing fungus. All spoiled food items were discarded during inspection.
   - [HSC 113980 & 114055]

2. IMPROPER MAINTENANCE OF HANDWASH FACILITIES
   - Description/Corrective Action: Warm water was not available at the hand wash stations in both the mens and womens restroom. Per state law, warm water (100 F) must be provided for hand washing purpose at all hand wash stations.
   - [HSC 113953 - 113593.2]

General Comments:

Hand wash station had soap, paper towels, and warm water supply. Temperature of the refrigerators were measured below 41 F. All food items were observed to stored six inches above the floor.

Please correct the above noted violations.

RESULTS OF EVALUATION: ☑️ PASS ☑️ ☑️ NEEDS IMPROVEMENT ☑️ FAIL

Reinspection Required: ☐ Yes: ☐ No: ☑️
Reinspection Date (on or after): N/A
Potential Food Safety All Star: ☐

Received By: Judith Briseno

Vikram Manke
Agency Representative

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

FACILITY NAME: FIRST UNITED METHODIST CHURCH
BUSINESS PHONE: (559) 992-3211
RECORD ID#: PR0007533
DATE: June 04, 2015

FACILITY SITE ADDRESS: 1101 LETTS AVE
CITY: CORCORAN
ZIP CODE: 93212
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: PASTOR JAMES WOFFINDEN
CERTIFIED FOOD HANDLER: Not Specified
EXP DATE: 
INSPECTOR: Vikram Singh

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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF
[HSC 113947-113947.6]
Description/Corrective Action: This facility does not have certified food safety person. Please obtain a certification within 60 days.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S)
[HSC 113996]
Description/Corrective Action: Two refrigerators were measured at 55 F and 46 F respectively. The state law requires that potentially hazardous foods should be stored at a temperature at or below 41 F. Please decrease the temperature of these refrigerators and maintain at or below 41 F.

General Comments:
The hand wash station had soap, warm water, and paper towels.
Three compartment sink had water, dish soap, and sanitizer.
Please correct the above noted violations.

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

Received By: Patricia Ogle

Vikram Singh
Agency Representative

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

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<td>PASTOR JAMES WOFFINDEN</td>
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<td>Lee Johnson - 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: None Noted

General Comments:

All temperatures checked today were satisfactory. Hand sinks were fully stocked. Thank you.

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

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

Reinspection Date (on or after): N/A

Potential Food Safety All Star: [ ]

Received By: PASTOR JAMES WOFFINDEN

Lee Johnson - REHS

Agency Representative