FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHICA'S
BUSINESS PHONE: (559) 362-7535
RECORD ID#: PR0010307
DATE: June 11, 2021

FACILITY SITE ADDRESS: 329 FOX ST
CITY: LEMOORE
ZIP CODE: 93245
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: LARRY & SOPHIA VIDAURRI
CERTIFIED FOOD MANAGER: SOPHIA VIDAURRI
EXP DATE: 1/9/2024
INSPECTOR: Veronica Ochoa - 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.

<table>
<thead>
<tr>
<th>Violation</th>
<th>Description/Corrective Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>IMPROPER EXCLUSION OF VERMIN OR ANIMALS</td>
<td>Numerous flies were observed within the facility due to the facility's front door being open. Should this establishment decide to leave the front door open during business hours, please obtain a fly curtain to help prevent flies from entering.</td>
</tr>
<tr>
<td>NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES</td>
<td>Please ensure all employees possess valid food handler cards. Employees have 30 days from their start date to obtain a valid food handler card. Please make sure to keep food handler cards onsite and made available upon request.</td>
</tr>
</tbody>
</table>

General Comments:
Hand wash station was stocked with soap, paper towels, and hot water.
Cold holding units storing potentially hazardous foods measured at or below 41F.
Food items on the steam table measured at or above 135F.

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: ☐

Received By: [Signature]

Veronica Ochoa - REHS
Agency Representative

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

FACILITY NAME: CHICA'S
BUSINESS PHONE: (559) 362-7535
RECORD ID#: PR0010307
DATE: August 15, 2019

FACILITY SITE ADDRESS: 329 FOX ST
CITY: LEMOORE
ZIP CODE: 93245
INSPECTION TYPE: 1ST FOLLOW UP INSPECTION

OWNER NAME: LARRY & SOPHIA VIDAURRI
CERTIFIED FOOD MANAGER: SOPHIA VIDAURRI
EXP DATE: 1/9/2024
INSPECTOR: Veronica Ochoa -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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<th>Violation:</th>
<th>IMPROPER COLD HOLDING TEMPERATURE(S)</th>
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<tbody>
<tr>
<td>Description/Corrective Action:</td>
<td>The same stand-up refrigerator that was not holding proper temperatures during the facility's last routine inspection measured at 55F. Gravy that was stored in the unit overnight measured at 46F. Please make sure to have this unit serviced so that it maintains food at 41F or below.</td>
</tr>
</tbody>
</table>

General Comments:
Today's re-inspection took place to verify if the violations noted on the July 22, 2019 inspection report were corrected. During the inspection, the following was observed:
1. The hand wash sink in the restroom was observed repaired.
2. The stand-up refrigerator that was noted previously as not holding proper temperatures was still not holding proper temperature during today's re-inspection; see violation noted above. Please make sure to service this unit as soon as possible.

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: □

Veronica Ochoa -REHS
Agency Representative

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FOOD SAFETY EVALUATION REPORT

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<tr>
<td>CHICA'S</td>
<td>(559) 362-7535</td>
<td>PR0010307</td>
<td>July 22, 2019</td>
</tr>
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<td>LEMOORE</td>
<td>93245</td>
<td>ROUTINE INSPECTION</td>
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<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>LARRY &amp; SOPHIA VIDAURRI</td>
<td>Not Specified</td>
<td></td>
<td>Veronica Ochoa -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:** IMPROPER COLD HOLDING TEMPERATURE(S)  
[HSC 113996]

**Description/Corrective Action:** The white stand-up refrigerator measured between 44-46F. Please make sure to ensure this unit maintains foods at or below 41F.

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

**Description/Corrective Action:** The hand wash station in the restroom is currently leaking. Please repair this issue as soon as possible.

**General Comments:**
Hand wash stations were stocked with soap, paper towels, and hot water.
All cold holding units, except for the one noted above, measured at or below 41F.
Beans on the steam table measured at 165F on the steam table.

In order to ensure the violations noted above are corrected in a timely manner, a re-inspection will occur on or after August 5, 2019. This re-inspection will be free of charge; however, should subsequent re-inspections be required to obtain compliance, the facility will be assessed $226 per re-inspection.

**RESULTS OF EVALUATION:**

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

**Reinspection Required:** Yes: [x]  No:  
**Reinspection Date (on or after):** 8/5/2019

**Potential Food Safety All Star:**

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**Veronica Ochoa -REHS**
Agency Representative

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