FOOD SAFETY EVALUATION REPORT

FACILITY NAME: J.G. BOSWELL COMPANY
FACILITY SITE ADDRESS: 27922 DAIRY AVE
OWNER NAME: BOSWELL COMPANY

BUSINESS PHONE: (559) 992-5011
CITY: CORCORAN
CERTIFIED FOOD MANAGER: EDUARDO LOZA

RECORD ID#: PR0008937
ZIP CODE: 93212
EXP DATE: 9/27/2026

DATE: January 26, 2022
INSPECTION TYPE: ROUTINE INSPECTION
INSPECTOR: Luis Flores - 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.

Violation: None Noted

General Comments:

All refrigerated foods met State Food Code temperature holding requirements. Breakfast burritos held in the steam table were measured above 135 F. Good.
The food manager was observed wearing disposable gloves during food prep. An accurate probe thermometer was present in the kitchen for use.
Frozen food was being thawed under running water which is an approved defrosting method.
The sanitation level of the facility was very good.

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: □

Luis Flores - REHS
Agency Representative

NOTE: This report must be made available to the public on request.

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: J.G. BOSWELL COMPANY
BUSINESS PHONE: (559) 992-5011
RECORD ID#: PR008937
DATE: March 22, 2021

FACILITY SITE ADDRESS: 27922 DAIRY AVE
CITY: CORCORAN
ZIP CODE: 93212
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: BOSWELL COMPANY
CERTIFIED FOOD MANAGER: Maria Orozco
EXP DATE: 6/14/2020
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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF
[HSC 113947-113947.6]

Description/Corrective Action:
California Food Safety Certification: Regulatory requirements such as certifications for food safety (i.e., Food Safety Manager Certification) couldn't be verified during the inspection. PIC couldn't provide proof of an updated Food Safety Manager Certification during the inspection. PIC stated she will submit verification of the Food Safety Manager Certification by today via email. Ensure to show proof of the Food Safety Manager Certification or proof of registration for a valid Food Safety Manager Certification course within 30 days.

General Comments:
All cold holding units were noted to be at or below 41F.
Hand wash station in the kitchen prep area was fully stocked.
Proper hot and cold running water was observed during the inspection.
Ancillary equipment was observed to be fully functional.
All foods were noted to be 6 inches above the floor.
All items were noted to be covered and stored correctly.

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

Received By: Maria Orozco
Agency Representative: Paven Batth

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

FACILITY NAME: J.G. BOSWELL COMPANY

FACILITY SITE ADDRESS: 27922 DAIRY AVE

OWNER NAME: BOSWELL COMPANY

BUSINESS PHONE: (559) 992-5011

CERTIFIED FOOD MANAGER: Maria Orozco

RECORD ID#: PR0008937

EXP DATE: 6/14/2020

DATE: July 12, 2019

CITY: CORCORAN

ZIP CODE: 93212

INSPECTION TYPE: ROUTINE INSPECTION

INSPECTOR: Rumi Chhina

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 CLEANING OF UTENSILS AND EQUIPMENT

Description/Corrective Action: During inspection, mold was noticed on the upper roof of the ice-machine. Please clean it in order to prevent contamination.

Violation: IMPROPER HOT HOLDING TEMPERATURE(S)

Description/Corrective Action: During inspection, observed that temperature of chicken was noted at 110 F-125 F, while other foods were noted at or above 135 F. Please increase the temperature of the warmer. As the manager explained that food will be served for only hour and half and then leftover will be discarded.

General Comments:

Conducted a routine inspection of this facility and noted the following:

- Ambient temperatures of all cold holding units were noted at or below 41F.

- Restroom and hand washing station were fully stocked with soap, paper towels and hot water.

- Hood was serviced every 6 months.

- Food manager certification was current.

- Recommend maintaining temperature logs on daily basis for both cold and hot holding foods.

Thank you
FOOD SAFETY EVALUATION REPORT

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RESULTS OF EVALUATION: PASS

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

NOTE: This report must be made available to the public on request

Received By: __________________________

Agency Representative: __________________________

Rumi Chhina