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>FAMILY DOLLAR #29214</td>
<td>(704) 708-1877</td>
<td>PR009000</td>
<td>August 23, 2021</td>
</tr>
</tbody>
</table>

<table>
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<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>2217 WHITLEY AVE</td>
<td>CORCORAN</td>
<td>93212</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
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<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>FAMILY DOLLAR STORES, INC.</td>
<td>Not Specified</td>
<td></td>
<td>Paven Batth</td>
</tr>
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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:

- Temperature Control: Cold holding temperatures were noted below 41F.
- Vermin Control: Pest control is serviced on a routine basis at this facility.
- General Store Area: All food items were properly stored 6 inches above the floor.

RESULTS OF EVALUATION: **PASS**

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

Potential Food Safety All Star:

Received By: Paven Batth
Agency Representative

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

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<tbody>
<tr>
<td>FAMILY DOLLAR STORE #9214</td>
<td>(704) 708-1877</td>
<td>PR0090000</td>
<td>March 10, 2021</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:**

The facility was observed to be in clean condition.
All cold holding units (i.e., reach-in refrigerator) were measured below 41°F.
The restroom was maintain stocked. Proper hot and cold running water was available.

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<th>RESULTS OF EVALUATION:</th>
<th>Reinspection Required:</th>
<th>Reinspection Date (on or after):</th>
<th>Potential Food Safety All Star:</th>
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<tbody>
<tr>
<td>PASS</td>
<td>Yes: No:</td>
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<td>□</td>
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**Signature:**

Paven Batth
Agency Representative

**NOTE:** This report must be made available to the public on request
FACILITY NAME: FAMILY DOLLAR STORE #9214
BUSINESS PHONE: (704) 708-1877
RECORD ID#: PR0009000
DATE: March 26, 2020

FACILITY SITE ADDRESS: 2217 WHITLEY AVE
CITY: CORCORAN
ZIP CODE: 93212
INSPECTION TYPE: PUBLIC INFORMATION/EDUCATION

OWNER NAME: FAMILY DOLLAR STORES, INC.
Program Description: 1107 - KINGS DPH COVID-19
EXP DATE:
INSPECTOR: Paven Batth

The items (if any) listed below identify the Health Code 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:

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.

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

Paven Batth
Environmental Health Specialist

Received By: