FOOD SAFETY EVALUATION REPORT

FACILITY NAME: WIENERSCHNITZEL
BUSINESS PHONE: (559) 333-5006
RECORD ID#: PR0010247
DATE: May 03, 2022

FACILITY SITE ADDRESS: 25712 WARD DR
CITY: KETTLEMAN CITY
ZIP CODE: 93239
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: DIVINE FOOD SERVICES
CERTIFIED FOOD MANAGER: Kaejon Ahmadi
EXP DATE: 10/20/2022
INSPECTOR: MIKEL CHATELLE - 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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]
Description/Corrective Action: A quaternary ammonium solution was measured at 0 ppm. Quaternary ammonium solutions used for sanitation are required to be maintained at 200 ppm. Ensure that sanitation solutions are measured to ensure the proper concentration before use.

General Comments:
*All food items that were stored in refrigerators were measured at or below 41 F.
*All food items that were stored in hot holding units were measured at or above 135 F.
*All food items that were stored in freezers were frozen.
*The hand washing station(s) in the kitchen supplied hot water and had soap and paper towels available.
*The restroom sink supplied hot water and had soap and paper towels available.
*Overall, the facility was observed to be satisfactory.

Cindy Horton was present for the inspection.

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

MIKEL CHATELLE - REHS
Agency Representative

NOTE: This report must be made available to the public on request.
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>WIENERSCHNITZEL</td>
<td>(559) 333-5006</td>
<td>PR0010247</td>
<td>June 07, 2021</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>25712 WARD DR</td>
<td>KETTLEMAN CITY</td>
<td>93239</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>DIVINE FOOD SERVICES</td>
<td>Kaejon Ahmadi</td>
<td>10/20/2022</td>
<td>Paven Batth</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 MAINTENANCE OF FACILITY OR EQUIPMENT

Description/Corrective Action: The walk-in refrigeration unit was observed to be cluttered and restricting access into the actual cold holding unit itself. Ensure the pathway access is easily accessible into the walk-in refrigeration unit at all times. Organize and properly store food products in the walk-in refrigeration unit. Please note, this cold holding unit is shared with Little Caesars Express.

General Comments:

Handwashing: Handwashing sink was observed to be fully stocked with soap, paper towels and hot water.

Temperature Control: Satisfactory hot and cold holding temperatures were measured at the facility.

California Food Safety Certification: Regulatory requirements such as certifications for food safety (i.e., Food Safety Manager Certification) are obtained by this facility.

Equipment & Maintenance: Ancillary equipment was observed to be fully operative.

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

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

Potential Food Safety All Star: [ ]

Received By: [signature]

Paven Batth
Agency Representative

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

BUSINESS PHONE: (559) 333-5006

RECORD ID#: PR0010247

DATE: February 04, 2021

FACILITY SITE ADDRESS: 25712 WARD DR

CITY: KETTLEMAN CITY

ZIP CODE: 93239

INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: DIVINE FOOD SERVICES

CERTIFIED FOOD MANAGER: Kaejon Ahmadi

EXP DATE: 10/20/2020

INSPECTOR: Troy Hommerding-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 hot holding temperatures were measured above 135F.
All cold holding temperatures were measured at or below 41F.
Hand wash sink was observed stocked today.
The facility is using a digital thermometer for checking cold & hot holding temperatures.
General Kitchen area was observed in satisfactory condition.

NOTE: A sewer odor was detected today inside the little Caesars & Wienerschnitzel facility. Employees stated this occurs frequently. The odor was mostly noted by a floor drain in the Little Caesars side of the facility by the pizza oven. This issue must be investigated further.

RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: Yes: ☒ No: ☐

Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

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

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>WIENERSCHNITZEL</td>
<td>(559) 333-5006</td>
<td>PR0010247</td>
<td>March 25, 2020</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>25712 WARD DR</td>
<td>KETTLEMAN CITY</td>
<td>93239</td>
<td>PUBLIC INFORMATION/EDUCATION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>Program Description:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>DIVINE FOOD SERVICES</td>
<td>1107 - KINGS DPH COVID-19</td>
<td>10/20/2020</td>
<td>Paven Batth</td>
</tr>
</tbody>
</table>

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 facility has made their dining completely inaccessible to customers and is encouraging customers to call-in their orders to minimize their wait.

At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY.

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: