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>IRENE’S BAKERY &amp; GIFT SHOP</td>
<td>(559) 904-2863</td>
<td>PR0006104</td>
<td>February 17, 2022</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>229 E KINGS ST</td>
<td>AVENAL</td>
<td>93204</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
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<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>BLANCA VALDOVINOS</td>
<td>BLANCA I. VALDOVINOS</td>
<td>11/9/2026</td>
<td>MIKEL CHATELLE - 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: None Noted

General Comments:

- All food temperatures met State Food requirements.
- All food items that were stored in the refrigerator were stored at or below 41 F.
- The three compartment sink in the Kitchen supplied water at or above 171 F.
- A chlorine sanitizing solution is used by personnel at the facility to clean utensils and food contact surfaces.
- The restroom sink supplied hot water and had soap and paper towels available.
- Overall, the facility was observed to be satisfactory.

- Blanca Valdovinos was present for the inspection.

RESULTS OF EVALUATION: ☑ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: Yes: ☐ No: ☑

Reinspection Date (on or after): 2/17/2022

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

FACILITY NAME: IRENEE'S BAKERY & GIFT SHOP
BUSINESS PHONE: (559) 904-2863
RECORD ID#: PR006104
DATE: October 12, 2018

FACILITY SITE ADDRESS: 229 E KINGS ST
CITY: AVENAL
ZIP CODE: 93204
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: BLANCA VALDOVINOS
CERTIFIED FOOD MANAGER: BLANCA I. VALDOVINOS
EXP DATE: 5/29/2021
INSPECTOR: Abel Simon - 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 MAINTENANCE OF FACILITY OR EQUIPMENT |
| [HSC 114161-114182 & 114257] |
| Description/Corrective Action: Observed the reach-in unit hold in the cake supplies to be held next to a vase with roses. Operator stated that roses are used for cakes. Please be sure roses are stored in a container with a lid if it is going to be stored in a refrigerator that shares space with food. |

General Comments:

The hand wash sink was observed to be fully stocked.

The temperature of the cold holding units was noted to be at or below 41°F.

The general storage area was observed to be well maintained.

The restroom was noted to be fully stocked.

Please be sure to correct the above noted item.

Thank you.

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: Blanca Valdivinos

Abel Simon - REHS
Agency Representative

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

FACILITY NAME: IRENNES BAKERY & GIFT SHOP

BUSINESS PHONE: (559) 904-2863

RECORD ID#: PR006104

DATE: November 01, 2017

FACILITY SITE ADDRESS: 229 E KINGS ST

CITY: AVENAL

ZIP CODE: 93204

INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: BLANCA VALDOVINOS

CERTIFIED FOOD MANAGER: BLANCA I. VALDOVINOS

EXP DATE: 5/29/2021

INSPECTOR: Abel Simon - 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:

The hand wash station was noted to be fully stocked.

General facility was noted to be well maintained.

All cold holding units were noted to be below 41°F.

The restroom was noted to fully stocked.

Thank you.

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: Blanca Valdovinos

Abel Simon - REHS

Agency Representative

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