### FOOD SAFETY EVALUATION REPORT

**FACILITY NAME:** DOLLAR TREE #07445  
**BUSINESS PHONE:** (757) 321-5000  
**RECORD ID#:** PR0010398  
**DATE:** May 12, 2022

**FACILITY SITE ADDRESS:**  
1100 WHITLEY AVE  
**CITY:** CORCORAN  
**ZIP CODE:** 93212  
**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** DOLLAR TREE STORES, INC  
**CERTIFIED FOOD MANAGER:** Not Specified  
**EXP DATE:**  
**INSPECTOR:** MIKEL CHATELLE - REHS

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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:**

- All food items that were stored in refrigerators were measured at or below 41 F.
- All food items that were stored in freezers were frozen.
- All prepackaged food items including canned foods were observed for signs of damage and pests.
- Overall, the facility was observed to be satisfactory.

*Maria Carranza was present for the inspection.*

**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:** [ ]

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**Received By:**

**MIKEL CHATELLE - REHS**  
Agency Representative

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

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<thead>
<tr>
<th>FACILITY NAME:</th>
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<tr>
<td>DOLLAR TREE #07445</td>
<td>(757) 321-5000</td>
<td>PR0010398</td>
<td>June 08, 2021</td>
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<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>DOLLAR TREE STORES, INC</td>
<td>Not Specified</td>
<td></td>
<td>Paven Batth</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

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General Comments:

Temperature Control: Cold holding temperatures were measured below 41F.

Handwashing/Restroom: Men's restroom sink was maintain stocked and restroom facility was fairly maintained.

Food Safety and Storage: All food items were stored 6 inches above the ground.

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RESULTS OF EVALUATION:  

<table>
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<tr>
<th>PASS</th>
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<td>✗</td>
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Reinspection Required: No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star: 

Signed: Paven Batth

Received By: 

Agency Representative
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: Observed an accumulation of debris on the floor of the glass door merchandising walk-in cooler. Remove the debris accumulation and maintain such areas to clean condition.

General Comments:
Temperature Control: Cold hold temperatures were measure at or below 41F.
General Sales: All food products were observed to properly shelved.
Restrooms: Maintained and stocked (e.g, soap and paper towels) with proper supply of hot water.
Other Comments: In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc) with your business.

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:

Signature: Paven Batth
Agency Representative

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

Yes: ☐ No: ☒ Reinspection Date (on or after): Not Specified

Paven Batth
Environmental Health Specialist

Received By: