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>BUFORD STAR MART #2</td>
<td>(559) 582-7296</td>
<td>PR0003727</td>
<td>April 14, 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>10818 14TH AVE</td>
<td>ARMONA</td>
<td>93202</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>SAFWAN ALI SHAIE</td>
<td>SAFWAN SHAIE</td>
<td>1/19/2023</td>
<td>Luis Flores - 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.

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**Violation:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION  
[HSC 113980, 114025-114027]

**Description/Corrective Action:** Food products with some dust accumulation on them require cleaning. Products requiring cleaning include tuna cans, coffee containers, and the Shef Boyardee canned products etc.

Clean product products immediately.

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**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT  
[HSC 114161-114182 & 114257]

**Description/Corrective Action:** The floor tile area beneath the hand wash sink in the wash room requires cleaning due to accumulated debris on the floor surface.

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General Comments:

- All refrigeration units were observed to hold food temperatures at below 41 F. Freezer units were also observed to hold good freezer temperatures.
- The hot holding case was holding burritos, taquitos, and corn dogs above 135 F.
- The store was observed to be very well organized.

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Results of Evaluation:

- **X** PASS  
- **☐** NEEDS IMPROVEMENT  
- **☐** FAIL

Reinspection Required:  
**☐** Yes:  
**X** No:  

Reinspection Date (on or after):  
N/A

Potential Food Safety All Star:  

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Received By:  

Luis Flores - REHS  
Agency Representative

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

FACILITY NAME: BUFORD STAR MART #2
BUSINESS PHONE: (559) 582-7296
RECORD ID#: PR0003727
DATE: April 15, 2021

FACILITY SITE ADDRESS: 10818 14TH AVE
CITY: ARMONA
ZIP CODE: 93202
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: SAFWAN ALI SHAIE
CERTIFIED FOOD MANAGER: SAFWAN SHAIE
EXP DATE: 1/19/2023
INSPECTOR: Liliana Stransky - 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The reach-in refrigerator where milk is stored and displayed was observed at 45°F. The milk needs to be stored at 41°F or below. The operator agreed to adjust the thermostat for this unit and/or transfer the milk to another cold holding unit if the temperature doesn't drop to 41°F. All other units were observed below 41°F.

General Comments:

ROUTINE INSPECTION -

* Observed the hand washing station with hand soap and paper towels. Hot water was also available.

* Observed hot holding temperatures of hot dogs, pizza pockets and burritos above 140°F. The hot holding unit was observed clean and well maintained.

* The restroom was stocked with hand soap, paper towels for the handwashing station.

* The general dry food display areas were observed organized and well maintained.

The operator was observed wearing a face cover and plexi glass is utilized at the front counter as a barrier between operator and customers. Thank you for continuing to follow the state guidelines during the pandemic.

RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

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

Potential Food Safety All Star:

Liliana Stransky - REHS
Agency Representative

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

**CERTIFIED FOOD MANAGER:** SAFWAN SHAIE  
**BUSINESS PHONE:** (559) 582-7296  
**FACILITY NAME:** BUFORD STAR MART #2  
**FACILITY SITE ADDRESS:** 10818 14TH AVE  
**CITY:** ARMONA  
**ZIP CODE:** 93202  
**OWNER NAME:** SAFWAN ALI SHAIE

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**INSPECTOR:** Susan Lee-Yang - REHS  
**INSPECTION TYPE:** ROUTINE INSPECTION  
**DATE:** January 26, 2021  
**RECORD ID#:** PR0003727  
**EXP DATE:** 1/19/2023

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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.

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<tr>
<td>IMPROPER CLEANING OF UTENSILS AND EQUIPMENT</td>
<td>Observed hood filters with dust accumulation. Ensure thorough and regular cleaning occurs to prevent accumulation.</td>
</tr>
</tbody>
</table>

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**General Comments:**

Hand wash stations have hot and cold water, soap, and paper towels.

Chicken strips, corn dog, and tornado in the hot holding unit were measured above 135°F.

Observed facility clean and organized.

Due to the COVID-19 pandemic, the California Department of Public Health recommends to discontinue the use of self-serve items (ie: soda and coffee dispensers) by the public.

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A copy of the unsigned report will be emailed to the owner. Please contact our office at 559-584-1411 if there are any questions.

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**RESULTS OF EVALUATION:**  
<table>
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<tr>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
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**Reinspection Required:** No  
**Reinspection Date (on or after):** N/A

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**Potential Food Safety All Star:**

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