FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHEVRON FOOD MART #1545

BUSINESS PHONE: (925) 842-2996

RECORD ID#: PR009100

DATE: May 03, 2022

FACILITY SITE ADDRESS: 27513 WARD AVE

CITY: KETTLEMAN CITY

ZIP CODE: 93239

INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: CHEVRON STATIONS INC

CERTIFIED FOOD MANAGER: Jesus Toledo

EXP DATE: 6/22/2023

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: None Noted

General Comments:
The following was observed during today’s routine inspection:
All refrigeration temperatures were observed at 41F.
Three compartment sink had hot water at 120F.
Patty Alvarado was present at the time of 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>
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</thead>
<tbody>
<tr>
<td>CHEVRON FOOD MART #1545</td>
<td>(925) 842-2996</td>
<td>PR0009100</td>
<td>December 21, 2021</td>
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<tr>
<td>27513 WARD AVE</td>
<td>KETTLEMAN CITY</td>
<td>93239</td>
<td>ROUTINE INSPECTION</td>
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<th>EXP DATE:</th>
<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>CHEVRON STATIONS INC</td>
<td>Jesus Toledo</td>
<td>6/22/2023</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.

Violation: None Noted

General Comments:

All monitored refrigerated food products were below 41 F as required by the State Food Code.
All hot foods were measured at well above 135 F as called for by the State Food Code.
The retail area, back storage area, and walk-in box cooler areas were all observed very well organized and maintained.
The site was determined to be excellently maintained.

RESULTS OF EVALUATION:

<table>
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<tr>
<th></th>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
</tr>
</thead>
</table>

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

Potential Food Safety All Star: Yes: No: X

Luis Flores - REHS
Agency Representative

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

**FACILITY NAME:** CHEVRON FOOD MART #1545

**BUSINESS PHONE:** (925) 328-0292

**RECORD ID#:** PR0009100

**DATE:** February 22, 2021

**FACILITY SITE ADDRESS:** 27513 WARD AVE

**CITY:** KETTLEMAN CITY

**ZIP CODE:** 93239

**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** CHEVRON STATIONS INC

**CERTIFIED FOOD MANAGER:** Jesus Toledo

**EXP DATE:** 6/22/2023

**INSPECTOR:** Paven Batth

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: Proper hot and cold holding temperatures were measured during the inspection.

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

General Sales: The retail food sales area was observed to be very well organized.

Restroom: Hot and cold water was present in the restroom. Soap and paper towels were also supplied in the restroom.

**RESULTS OF EVALUATION:**

- [ ] PASS
- [ ] NEEDS IMPROVEMENT
- [x] 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.