HOUSING OFFICIAL INSPECTION REPORT

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:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

[HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Observed syrup build up on the juice and coffee machine. Please clean this as soon as possible.

**General Comments:**

Routine Inspection:

Hand washing station was supplied with hot water, soap, and paper towels.

All dry storage was well maintained, organized, clean, and placed six inches above the ground.

The three compartment sink was not in use at the time of the inspection, but was in good condition and had hot water.

All refrigeration units were functioning properly at 41F and below.

All freezer units were functioning properly at 0F and below.

Overall this facility is in good condition.

Thank you for your time.

Reinspection Required: Yes: No: K

Reinspection Date (on or after): Not Specified

**SEMHAR GEBREGZIABIHE**

Agency Representative
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>BEST WESTERN INN &amp; SUITES</td>
<td>(916) 351-1213 Ext. 224</td>
<td>PR0005168</td>
<td>July 14, 2021</td>
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<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
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<tbody>
<tr>
<td>33410 POWERS DR</td>
<td>KETTLEMAN CITY</td>
<td>93239</td>
<td>ROUTINE INSPECTION</td>
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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>HEMMA PATEL</td>
<td>Not Specified</td>
<td></td>
<td>Luis Flores - REHS</td>
</tr>
</tbody>
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Violation: None Noted

General Comments:
An inspection of the continental breakfast revealed the kitchen area is very well maintained and operated. All refrigerated units were found to be in good working order at temperatures typically well below 41F.

The small yogurt storing refrigeration unit was observed to be icing over. The operator was informed to move the held products to another unit and unplug the unit in order to allow for defrosting.

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

Luis Flores - REHS
Agency Representative

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