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>SENIOR NUTRITION VIEW ROAD</td>
<td>(559) 583-9258</td>
<td>PR0003561</td>
<td>April 12, 2019</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
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</thead>
<tbody>
<tr>
<td>602 9 1/4 AVE</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

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<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>KINGS COUNTY COMMISSION ON AGING</td>
<td>MIRIAM SERPA</td>
<td>8/12/2020</td>
<td>Rumi Chhina</td>
</tr>
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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:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES  
**Description/Corrective Action:** Hand wash sink near restrooms were noted without soap. Please stock all the hand washing sinks with soap, paper towels and hot water.

**General Comments:**
- Food was prepared in adventist medical center and delivered in hot cases. Temperature was checked on delivery and before serving the lunch.
- Menu for today's lunch was almond chicken with poultry Gravy.
- During inspection temperature of food served was noted at 147 F.
- Overall facility is in good condition.
- Except for the above violation, restroom sinks were fully stocked with soap, paper towels and hot water was available.

**RESULTS OF EVALUATION:**

- X PASS
- NEEDS IMPROVEMENT
- FAIL

**Reinspection Required:** No: X

<table>
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<tr>
<th>Reinspection Date (on or after):</th>
<th>Potential Food Safety All Star:</th>
</tr>
</thead>
<tbody>
<tr>
<td>N/A</td>
<td></td>
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**Received By:**

**Agency Representative:**

Rumi Chhina

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

FACILITY NAME: SENIOR NUTRITION VIEW ROAD
FACILITY SITE ADDRESS: 602 9 1/4 AVE
OWNER NAME: KINGS COUNTY COMMISSION ON AGING

BUSINESS PHONE: (559) 583-9258
CITY: HANFORD
CERTIFIED FOOD MANAGER: MIRIAM SERPA

RECORD ID#: PR0003561
ZIP CODE: 93230
EXP DATE: 8/12/2020
INSPECTOR: Susan Lee-Yang - REHS

DATE: October 09, 2018
INSPECTION TYPE: ROUTINE INSPECTION

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:

Restroom has hot water, soap, and paper towels.

Rice, chicken, and mixed vegetables stored in cambros were noted above 135F.

Ambient temperature of refrigerator was noted at 36F.

Observed food operator wearing disposable gloves and taking food temperatures.

Observed food temperature log complete.

Facility is clean and well maintained.

Replace broken paper towel holder at kitchen sink.

RESULTS OF EVALUATION: X PASS □ NEEDS IMPROVEMENT □ FAIL

Reinspection Required: Yes: □ No: X

Reinspection Date (on or after): N/A

X Potential Food Safety All Star:

Received By: Susan Lee-Yang - REHS
Agency Representative

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<td>Susan Lee-Yang - REHS</td>
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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:

Today's menu includes: chicken tenders, broccoli, mac n cheese, and soup.

All food items were noted above 135F.

Restroom and hand wash station has hot water, soap, and paper towels.

Refrigerator was noted at 40F.

Observed facility clean and organized.

Observed food temperature log up-to-date.

RESULTS OF EVALUATION: 

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<th>X</th>
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<th>☐</th>
<th>NEEDS IMPROVEMENT</th>
<th>☐</th>
<th>FAIL</th>
</tr>
</thead>
</table>

Reinspection Required: Yes: ☐ No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☑

Received By: 

Susan Lee-Yang - REHS

Agency Representative

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