FOOD SAFETY EVALUATION REPORT

FACILITY NAME: GRANGEVILLE LIQUOR
FACILITY SITE ADDRESS: 1705 N 11TH AVE
OWNER NAME: PAUL SINGH SANDHE
BUSINESS PHONE: (559) 217-1771 Ext. CELL
CITY: HANFORD
CERTIFIED FOOD MANAGER: N/A
RECORD ID#: PR0009102
DATE: October 21, 2020
ZIP CODE: 93230
EXP DATE: N/A
INSPECTOR: Yatee Patel - REHS
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:
Only pre-packaged food items sold.
No cold holding PHF’s sold.
This department recommends the use face coverings for the employee and the customers.
Thank you

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:

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

FACILITY NAME: GRANGEVILLE LIQUOR
BUSINESS PHONE: (818) 800-7089
RECORD ID#: PR0009240
DATE: April 04, 2019

FACILITY SITE ADDRESS: 1705 N 11TH AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: ABDULLAH YOUNAN
CERTIFIED FOOD MANAGER: Not Specified
EXP DATE: 
INSPECTOR: Rumi Chhina

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:

Conducted routine inspection:
- All cold holding units are at or below 41 F.
- Food stored six inches above ground.
- Facility was clean and well organized.

RESULTS OF EVALUATION: 

PASS
NEEDS IMPROVEMENT
FAIL

Reinspection Required: Yes: ☐ No: ☒
Reinspection Date (on or after): N/A
Potential Food Safety All Star: ☐

Received By: ____________________________
Rumi Chhina
Agency Representative

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

<table>
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<tr>
<td>GRANGEVILLE LIQUOR</td>
<td>(818) 800-7089</td>
<td>PR0009240</td>
<td>April 10, 2018</td>
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<td>93230</td>
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<tr>
<td>ABDULLAH YOUNAN</td>
<td>Not Specified</td>
<td></td>
<td>Yatee Patel - 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:

Only pre-packaged foods sold.

All foods observed above floor.

Please be sure to clean the soda nozzles frequently with soap and bleach solution.

Thank you

RESULTS OF EVALUATION:  

- PASS
- NEEDS IMPROVEMENT
- FAIL

Reinspection Required:  

- Yes: [ ]
- No: [x]

Reinspection Date (on or after):  

N/A

Potential Food Safety All Star:

- [ ]

Received By:

Yatee Patel - REHS

Agency Representative

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