FOOD SAFETY EVALUATION REPORT

APPLE COUNTRY

1716 N 11TH AVE

SOKHEMARA PAK/MANYLA HAHN

(559) 584-4040

January 25, 2022

HANFORD 93230

SEMHAR GEBREGZIABIHE

FOOD SAFETY EVALUATION REPORT

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: RESTROOM FACILITIES NOT MAINTAINED

[HSC 114250 & 114276]

Description/Corrective Action: The sink in the restroom was unsanitary. Please be sure to clean this regularly to prevent cross contamination of the food.

General Comments:

OBSERVATIONS:

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

Besides what was noted above, restrooms were fully stocked with hot water, soap, and paper towels.

All refrigeration units holding milk, chocolate milk, orange juice, soda, etc. were 41F and below.

All cases holding donuts, apple fritters, maple bars, etc. were well organized and clean.

Dry storage were well maintained, clean, organized and six inches above the ground.

Overall well maintained facility.

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:

SEMCHAR GEBREGZIABIHE

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>DONUT COUNTRY</td>
<td>(559) 584-4040</td>
<td>PR0003540</td>
<td>October 23, 2020</td>
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</tbody>
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<th>CITY:</th>
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<td>ROUTINE INSPECTION</td>
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<th>CERTIFIED FOOD MANAGER:</th>
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<th>INSPECTOR:</th>
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<tr>
<td>SOKHEMARA PAK/MANYLA HAHN</td>
<td>SOKHEMARA PAK</td>
<td>5/12/2020</td>
<td>Liliana Stransky - REHS</td>
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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  
[HSC 113953 - 113593.2]  
**Description/Corrective Action:** The hand washing station had soap, paper towels and hot water available. Please install a paper towel dispenser for the hand sink behind the register.

**Violation:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF  
[HSC 113947-113947.6]  
**Description/Corrective Action:** Please renew the food manager certification within 30 days from today's inspection. The certificate expired in May 2020.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT  
[HSC 114161-114182 & 114257]  
**Description/Corrective Action:** Remove the excess food debris from the floors and all the hard to reach surfaces underneath and around cooking equipment. Conduct daily cleaning to prevent areas where pest can harbor.

Clean the refrigerator by the dry storage area. The operator stated she would remove it since only two or three items were currently stored in that unit.

**General Comments:**

Routine inspection observations -

* Refrigeration temperatures were observed below 41F.

* The restroom was stocked with soap, paper towels and hot water was also available.

Employees were observed wearing face masks and customers also had face masks when entering the store. Safe distancing was in practice. Thank you for following the state guidelines during the pandemic.

Please correct the noted deficiencies in a timely manner.
# FOOD SAFETY EVALUATION REPORT

**FACILITY NAME:** DONUT COUNTRY  
**BUSINESS PHONE:** (559) 584-4040  
**RECORD ID#:** PR0003540  
**DATE:** October 23, 2020

**FACILITY SITE ADDRESS:**  
1716 N 11TH AVE  
**CITY:** HANFORD  
**ZIP CODE:** 93230  
**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** SOKHEMARA PAK/MANYLA HAHN  
**CERTIFIED FOOD MANAGER:** SOKHEMARA PAK  
**EXP DATE:** 5/12/2020  
**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.

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Received By:  

Liliana Stransky - REHS  
Agency Representative

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