FOOD SAFETY EVALUATION REPORT

THE REMINGTON
2727 N 11TH AVE
HANFORD 93230

LUCINA AYALA
CERTIFIED FOOD MANAGER:
7/25/2022
EXP DATE:
Luciana Stransky - REHS
INSPECTOR:

FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION
[ HSC 113980, 114025-114027]

All food containers inside the walk-in refrigerator were labeled and covered, except for two fruit trays that were stacked on top of each other and plastic wrap was used as cover. Please use hard covers when stacking food trays to prevent their bottoms from accidentally touching the food, especially foods that are ready to eat like fruits and vegetables.

General Comments:

ROUTINE INSPECTION -

* Observed all refrigeration units, walk-ins, freezers and reach-in at temperatures below 41F.
* The water in the steam table was noted at 167F.
* Daily temperature monitoring records for cooked foods and equipment are maintained current.
* The QAC sanitizer level for the 3 compartment sink and sanitizer buckets was observed at 200 ppm.
* Every hand washing station had hand soap, paper towels and hot water available.
* Employees were observed wearing clean attire, hair restraints and face masks to prevent contamination of foods.
* Overall the facility was observed organized and very well maintained.

Please address the noted deficiency in a timely manner.

Thank you!
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>THE REMINGTON</td>
<td>(559) 587-9999</td>
<td>PR0005115</td>
<td>August 19, 2021</td>
</tr>
</tbody>
</table>

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<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
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<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
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<th>CERTIFIED FOOD MANAGER:</th>
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<td>LUCINA AYALA</td>
<td>7/25/2022</td>
<td>Liliana Stransky - REHS</td>
</tr>
</tbody>
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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.

RESULTS OF EVALUATION:  
- X PASS
- [ ] NEEDS IMPROVEMENT
- [ ] FAIL

Reinspection Required:  
- [ ] Yes
- [X] No

Reinspection Date (on or after):  
- N/A

Potential Food Safety All Star:  
- [ ] Yes

Liliana Stransky - REHS
Agency Representative

Received By:  
[Signature]

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

FACILITY NAME: THE REMINGTON
BUSINESS PHONE: (559) 587-9999
RECORD ID#: PR0005115
DATE: January 24, 2020

FACILITY SITE ADDRESS: 2727 N 11TH AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: THE REMINGTON
CERTIFIED FOOD MANAGER: Richard C Castillo
EXP DATE: 2/3/2021
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.

Violation: None Noted

General Comments:

ROUTINE INSPECTION -

* Observed refrigeration units holding temperature of foods below 41F.

* QAC sanitizer concentration was at 200ppm for the 3 compartment sink and red buckets.

* The temperature of the rinse cycle for the dishwasher was above 180F.

* Hand washing stations had soap, paper towels and hot water was also available.

* Employees were observed with hair restraints and following proper hand washing steps.

* Overall the facility was observed organized. Please address detail cleaning for some of the hard to reach surfaces (i.e. floors and equipment side walls and surfaces).

Thank you!

RESULTS OF EVALUATION:  

PASS 

NEEDS IMPROVEMENT

FAIL

Reinspection Required: Yes: No: 

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Liliana Stransky - REHS
Agency Representative

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