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>LUSH FINE WINES &amp; SPECIALTY BEERS</td>
<td>(559) 707-0808</td>
<td>PR0007013</td>
<td>September 02, 2021</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>202 W LACEY BLVD</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
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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>LINDSEY OLIVEIRA</td>
<td>N/A</td>
<td></td>
<td>Liliana Stransky - 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:

ROUTINE INSPECTION -

* Refrigeration units were observed below 35F. Cheese and salami trays were noted at 33F.

* Hand soap, paper towels and hot water was available at the hand sink.

* Sanitizer was present at adequate concentration at the bar sink.

* The facility was clean and well maintained.

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: X

Liliana Stransky - REHS

Agency Representative

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

FACILITY NAME: LUSH FINE WINES & SPECIALTY BEERS
BUSINESS PHONE: (559) 707-0808
RECORD ID#: PR0007013
DATE: September 20, 2019

FACILITY SITE ADDRESS: 202 W LACEY BLVD
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: LINDSEY OLIVEIRA
CERTIFIED FOOD MANAGER: N/A
EXP DATE: 
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 -

* The hand washing station had soap, paper towels and hot water available.

* The refrigeration units were noted below 41F. Cheese trays are rotated every two days.

* Restroom facilities are shared with the entire building. These were observed well maintained but without hot water. Please make sure that employees wash hands inside the facility and use hot water.

* Overall the facility was observed clean and well maintained.

Thank you!

RESULTS OF EVALUATION: PASS

Reinspection Required: Yes: No: 
Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Signature: Liliana Stransky - REHS
Agency Representative
## FOOD SAFETY EVALUATION REPORT

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<td>LUSH FINE WINES &amp; SPECIALTY BEERS</td>
<td>(559) 707-0808</td>
<td>PR0007013</td>
<td>September 18, 2018</td>
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<td>Susan Lee-Yang - 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:

None Noted

### General Comments:

Hand wash station has hot and cold water, soap, and paper towels.

All cold holding units were noted at or below 41F.

Observed all food products inside the refrigerator covered.

Thank you!

### Results of Evaluation:

- [X] PASS
- [ ] NEEDS IMPROVEMENT
- [ ] FAIL

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

Reinspection Date (on or after): N/A

Potential Food Safety All Star: [ ]

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Received By: [Signature]

Susan Lee-Yang - REHS

Agency Representative

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