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>GETA XPRESS</td>
<td>(559) 582-6821</td>
<td>PR0000524</td>
<td>August 06, 2021</td>
</tr>
</tbody>
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<th>CITY:</th>
<th>ZIP CODE:</th>
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<td>480 N 11TH AVE</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
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<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>KAZUTACHI TAMURA</td>
<td>Megumi Morris</td>
<td>8/17/2025</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
Description/Corrective Action: The hand washing station did not have paper towels inside the dispenser. Paper towels were available but these must be kept in the dispenser at all times to avoid dripping water over food items after hand washing.

### Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION
Description/Corrective Action: An open container of chopped veggies was observed beneath containers of raw chicken inside the walk-in. Cover the container and store it above raw meat product to avoid cross contamination. All other foods were properly stored and covered.

### General Comments:

**ROUTINE INSPECTION -**

* Refrigeration temperatures were observed below 41F. Food product was noted also at or below 41F.

* Steam table had fried shrimp, chicken, rice and noodles above 140F.

* Restroom facilities were sanitary and hand washing stations were fully stocked.

Address the noted deficiencies in a timely manner.
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RESULTS OF EVALUATION:  
PASS  X NEEDS IMPROVEMENT  FAIL

Reinspection Required:  Yes:  No:  
X

Reinspection Date (on or after): N/A

Potential Food Safety All Star:  

Received By:  

Liliana Stransky - REHS  
Agency Representative  

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

FACILITY NAME: GETA XPRESS
FACILITY SITE ADDRESS: 480 N 11TH AVE
OWNER NAME: KAZUTACHI TAMURA

BUSINESS PHONE: (559) 582-6821
CITY: HANFORD
Program Description: 1107 - KINGS DPH COVID-19

RECORD ID#: PR0000524
ZIP CODE: 93230
EXP DATE: 7/3/2020

DATE: March 25, 2020
INSPECTION TYPE: PUBLIC INFORMATION/EDUCATION
INSPECTOR: Liliana Stransky - REHS

The items (if any) listed below identify the Health Code 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:

The facility has made their dining completely inaccessible to customers and is encouraging customers to call-in their orders to minimize their wait.

At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY!!

The staff needs to practice social distancing by requesting that customers keep apart a minimum of six feet from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait or encourage them to wait in their cars.

Staff is practicing safe food handling procedures to protect food from contamination, monitor hot & cold holding temperatures, and WASH HANDS.

Staff uses sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces should be cleaned and sanitized frequently to prevent contamination.

Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

An investigation was conducted today to review and verify the above food and employee safety practices are being followed. A copy of this summary will be emailed to the facility operator. Please contact our Department for further questions.

Reinspection Required: Yes: No: X  Reinspection Date (on or after): Not Specified

Liliana Stransky - REHS
Environmental Health Specialist

Received By:

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