### 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>T &amp; A MOBIL MART &amp; DELI</td>
<td>(559) 362-5557</td>
<td>PR0000316</td>
<td>July 11, 2022</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
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<tbody>
<tr>
<td>1685 N 10TH AVE</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>THOMAS T &amp; YECK MEI CHHAN</td>
<td>THOMAS CHHAN</td>
<td>5/18/2025</td>
<td>Luis Flores - 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.

**Violations:**

**IMPROPER LABEL FOR FOOD OR FOOD ADDITIVE THAT INCLUDES FAT,**

*Description/Corrective Action:*
The donuts stored in the display unit are not prepared onsite. The products were reported to be purchased from the Donut Country facility in Hanford. Place a sign or other label on the display cabinet that identifies donuts as being obtained from Donut Country.

**IMPROPER COLD HOLDING TEMPERATURE(S)**

*Description/Corrective Action:*
The small refrigeration unit storing luncheon meat snack packages and beverages was not holding a temperature below 41 F. The luncheon meats were removed. Do not use this unit for perishable food storage unless you can verify it holds below 41 F. The beverages stored in the unit are non-dairy products and may be continued to be stored in the unit.

**General Comments:**

Freezer units, the walk-in cooler and the refrigeration unit located near the front sales counter were all monitored at satisfactory temperatures.

The observed food handling practice was good. Gloves are worn and hands are properly washed.

The general store area and back storage areas are well maintained.

**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:**

**Received By:**

**Luis Flores - REHS**

**Agency Representative**

**NOTE:** This report must be made available to the public on request
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<td>THOMAS CHHAN</td>
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**Violation:** IMPROPER LABEL FOR FOOD OR FOOD ADDITIVE THAT INCLUDES FAT,

**Description/Corrective Action:** For any pastries that are not prepared onsite such as donuts. A label is to be placed on or next to the display case identifying who the product manufacturer is.

**General Comments:**

All monitored refrigerated temperatures were below 41 F as required by the State Food Code.

All cooked foods held in the warming unit were above the 135 F as required by code.

The general retail area, food prep area, and back storage areas were all observed to be in satisfactory operational condition.

Both restrooms were observed to be well maintained.

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:

Luis Flores - REHS

Agency Representative

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**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES  
[HSC 113953 - 113953.2]

**Description/Corrective Action:**
No soap was available during the inspection. The operator needed to fill the dispenser.
Please be sure that the hand washing station is fully stocked before any food prep begins.

**General Comments:**
All hot and cold holding foods measured satisfactory.

Be sure to clean and sanitize all common surfaces, esp during covid 19. The common coffee area where customers prepare coffee, should have frequent sanitizing.

Thank you

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**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:**

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Received By:

Yatee Patel - REHS

Agency Representative

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