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>STARBUCKS #5873</td>
<td>(559) 584-5817</td>
<td>PR0009775</td>
<td>February 24, 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>550 W LACEY BLVD</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>STARBUCKS</td>
<td>DANIEL TORRES</td>
<td>12/8/2025</td>
<td>Yatee Patel - 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:

The hand washing station near the ice machine has low pressure of running hot water. It may have a clogged filter. It is recommended that a plumber fix the pressure in order for employees to wash hands more conveniently.

All cold holding units were milk and cold pre-packaged foods are stored was measured at 41F.

Sanitizing bucket measured at 200ppm of QAT solution.

All employees are screened for temperature and health before start of work.

Face masks were observed worn by all employees.

Due to covid-19, no in door seating is allowed for now.

Over all the food facility was in good condition.

Thank you

RESULTS OF EVALUATION:  

<table>
<thead>
<tr>
<th></th>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td></td>
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Reinspection Required:  

<table>
<thead>
<tr>
<th></th>
<th>Yes:</th>
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</tr>
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<tbody>
<tr>
<td></td>
<td></td>
<td>X</td>
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</tbody>
</table>

Reinspection Date (on or after):  N/A

Potential Food Safety All Star:  

Received By:  

Yatee Patel - REHS

Agency Representative

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

FACILITY NAME: STARBUCKS #5873
FACILITY SITE ADDRESS: 550 W LACEY BLVD
OWNER NAME: STARBUCKS
BUSINESS PHONE: (559) 584-5817
CITY: HANFORD
CERTIFIED FOOD MANAGER: KATHRYN MCCOY
EXP DATE: 7/13/2020
RECORD ID#: PR0009775
DATE: December 18, 2019
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION
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.

Violations:

None Noted

General Comments:

ROUTINE INSPECTION -

* All refrigeration units were observed between 32F and 38F. The reach-in display unit in the dining room is not working but no perishables are stored in the unit.

* Every sanitizer bucket had QAC concentration at 200ppm.

* The dishwasher reached a temperature of 190F for the rinse cycle.

* Hand washing stations were fully stocked with soap and paper towels.

* Restrooms were observed clean and with fully stocked hand washing stations.

Overall the facility was observed organized and well maintained. Please pay attention to spills inside cabinets to deter pests.

Thank you!

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:

Liliana Stransky - REHS
Agency Representative

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<td>(559) 584-5817</td>
<td>PR0009775</td>
<td>May 16, 2019</td>
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<td>STARBUCKS</td>
<td>KATHRYN MCCOY</td>
<td>7/13/2020</td>
<td>Rumi Chhina</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:

Conducted a routine inspection of this facility and noted the following:

- Ambient temperature of all cold holding units were at or below 41 F.
- Sanitizer for 3 compartment sink was noted at 200 ppm.
- Restroom and handwashing sinks were fully stocked with soap, paper towels and hot water was available.
- Ice machine was in good condition.
- Employees have food manager and food handler certification.
- QAC sanitizer was noted at 200ppm in red buckets.

Reinspection Required: No

Reinspection Date (on or after): N/A

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Potential Food Safety All Star:

Rumi Chhina
Agency Representative

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