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>ALDI INC.</td>
<td>(951) 807-6867</td>
<td>PR0010566</td>
<td>November 16, 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>1789 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>AI CALIFORNIA</td>
<td>Not Specified</td>
<td></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: RESTROOM FACILITIES NOT MAINTAINED

Description/Corrective Action: The restrooms by the entrance was observed without hot running water. One restroom had no functional hand dryer or paper towel dispenser. This was addressed in the last routine inspection.

General Comments:

The facility has had an on going problem with providing hot running water in both the restrooms. A re-inspection will be conducted in 14 days, and thereafter, our department will take further actions, that include administrative hearing and/or fines.

All food facility areas observed satisfactory.

All cold holding units were below 41F.

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:

Signed by:

Yatee Patel - REHS
Agency Representative

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

FACILITY NAME: ALDI INC.
BUSINESS PHONE: Not Specified
RECORD ID#: PR0010566
DATE: February 16, 2021

FACILITY SITE ADDRESS: 1789 W LACEY BLVD
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: 2ND+ FOLLOWUP INSPECTION

OWNER NAME: AI CALIFORNIA
CERTIFIED FOOD MANAGER: Not Specified
EXP DATE: N/A
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:

Conducting a third follow-up inspection to verify if hot water is available at the facility. According to the manager, the water heater was repaired on February 12, but additional repair work was required for the taps in the restrooms to dispense hot water. All repairs were completed over the weekend and today, water from the taps was noted at 104F.

The facility is no longer in violation and is meeting compliance with the Health and Safety Code Section 113953 (c).

You will also receive an invoice for this re-inspection. Please contact our department at 559-584-1411 if you have any questions.

Thank you for your cooperation.

RESULTS OF EVALUATION: X PASS

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

Potential Food Safety All Star:

Received By: [Signature]

Liliana Stransky - REHS
Agency Representative

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

**FACILITY NAME:** ALDI INC.  
**BUSINESS PHONE:** Not Specified  
**RECORD ID#:** PR0010566  
**DATE:** February 09, 2021

**FACILITY SITE ADDRESS:** 1789 W LACEY BLVD  
**CITY:** HANFORD  
**ZIP CODE:** 93230  
**INSPECTION TYPE:** 2ND+ FOLLOWUP INSPECTION

**OWNER NAME:** ALI CALIFORNIA  
**CERTIFIED FOOD MANAGER:** Not Specified  
**EXP DATE:** Not Specified  
**INSPECTOR:** Liliana Stransky - REHS

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

**Description/Corrective Action:** The facility remains without hot water since the problem was first identified on February 2, 2021.

**General Comments:**

Conducting a second follow-up inspection to verify the presence of hot water at the facility. Management first contacted Roter-Rooter plumbing service on February 4, 2021 to correct the problem, and to date, they have failed to complete the repairs. Management will contact a second plumbing company today for repairs to the water heater and provide an update to our Department within 24 hours. Staff must continue to provide updates every 24 hours until the problem is resolved.

Failure to address the violation and continuing to operate without hot water may result in additional enforcement action, including scheduling an administrative office hearing and/or suspension of the food vending permit until the violation is corrected. You will receive an invoice for this re-inspection and every additional re-inspection that may be required to verify compliance.

Please contact our office at 559-584-1411 if you have any questions.

Your attention is appreciated.

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**RESULTS OF EVALUATION:**  
- [ ] PASS  
- [ ] NEEDS IMPROVEMENT  
- [x] FAIL

**Reinspection Required:** Yes: [x]  
No: [ ]

**Reinspection Date (on or after):** 2/10/2021

**Potential Food Safety All Star:**

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**Received By:** Liliana Stransky - REHS  
**Agency Representative:**

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