FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ZAYTOONA
BUSINESS PHONE: (559) 708-1994
RECORD ID#: PR0010982
DATE: June 24, 2022

FACILITY SITE ADDRESS: 129 W 7TH ST
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: 1ST FOLLOW UP INSPECTION

OWNER NAME: MAHD SALAH
CERTIFIED FOOD MANAGER: Mahd Salah
EXP DATE: 3/15/2025
INSPECTOR: SEMHAR GEBREGZIABIHE

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 purpose of this inspection is to confirm that this facility is monitoring their hot and cold holding temperatures. The inspection revealed the following:

- Hot holding temperature for the rice was above 135F.
- Hot holding temperature for the chicken was above 135F.
- All refrigeration units were functioning properly at 41F.
- All freezer units were functioning properly at 0F.
- All food dry storage was placed six inches and above the floor.
- Hand washing station was supplied with hot waster, soap, and paper towels.
- Temperature logs were taken and all documented temperatures (hot holding temperatures for the chicken, rice, etc; and cold holding temperatures for each freezer and refrigeration unit) were satisfactory.

At this time, this complaint has been abated. Please contact our office if you have any questions.

Thank you for your continued cooperation in this matter.
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RESULTS OF EVALUATION:  
- PASS
- NEEDS IMPROVEMENT
- FAIL

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

Potential Food Safety All Star:

Received By:  

SEMHAR GEBREGZIABIHE  
Agency Representative

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

FACILITY NAME: ZAYTOONA
BUSINESS PHONE: (559) 708-1994
RECORD ID#: PR0010982
DATE: May 12, 2022

FACILITY SITE ADDRESS: 129 W 7TH ST
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: INITIAL COMPLAINT INSPECTION

OWNER NAME: MAHD SALAH
CERTIFIED FOOD MANAGER: Not Specified
EXP DATE: 
INSPECTOR: SEMHAR GEBREGZIABIHE

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.

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<th>Description/Corrective Action</th>
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<tr>
<td>IMPROPER COOKING TEMPERATURES</td>
<td>Hot holding temperature for the chicken was observed at 123.7F. The operator stated he would adjust the temperature and retake temperatures to make sure the chicken is 135F and below. At this time temperature logs need to be taken daily to ensure proper hot and cold holding.</td>
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<td>FOODS &amp; EQUIPMENT NOT PROTECTED FROM CONTAMINATION</td>
<td>Observed several food items (salad, vegetables etc.) stored in the refrigerator uncovered. This was fixed when mentioned. Please be sure all items are placed in a enclosed container to prevent contamination of foods.</td>
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General Comments:

The purpose of today's inspection is to investigate a food borne illness complaint that alleged the spicy garlic chicken, rice, and salad made customers ill. A routine inspection was conducted and the following was noted:

All refrigeration units were functioning properly at 41F and below.

All freezer units were functioning properly at 0F. and below.

All dry storage was well maintained, clean, and placed six inches above the ground.

All hand washing stations had hot water, soap, and paper towels.

At this time the facility will need to keep temperature logs daily to ensure all appropriate temperatures are met. A re-inspection will be conducted on or after 5/27/22 to verify compliance with today's noted violations. Should additional re-inspections be required, a $220 per inspection fee will be implemented and/or administrative hearing will occur.

Thank you for your continued cooperation in this matter.

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

RESULTS OF EVALUATION:  
PASS  | GREEN  | NEEDS IMPROVEMENT | RED  | FAIL

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

Potential Food Safety All Star:  □