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>KINGS REHABILITATION CENTER</td>
<td>(559) 582-9234</td>
<td>PR0006102</td>
<td>July 07, 2022</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
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</thead>
<tbody>
<tr>
<td>490 E HANFORD-ARMONA RD</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

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<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>KINGS REHABILITATION CENTER</td>
<td>LUBOV PAVLUK</td>
<td>9/30/2022</td>
<td>Liliana Stransky - 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:

According to the program manager, Lubov Pavluk, the program closed down in March 2020 due to the onset of covid. The program has not returned to full capacity and currently does not have sufficient clients to require the meal service. This is not expected to change this year and will likely not provide any meal service until Spring of 2023.

Prior to reopening the kitchen to begin food service, please contact our department for an inspection. You can also reach us at any time if you have any questions by calling us at 559-584-1411.

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: ☐

Liliana Stransky - REHS
Agency Representative

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

FACILITY NAME: KINGS REHABILITATION CENTER
BUSINESS PHONE: (559) 582-9234
RECORD ID#: PR0006102
DATE: April 08, 2021

FACILITY SITE ADDRESS: 490 E HANFORD-ARMONA RD
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: KINGS REHABILITATION CENTER
CERTIFIED FOOD MANAGER: LUBOV PAVLUK
EXP DATE: 9/30/2022
INSPECTOR: Yatee Patel - 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:

This department attempted a routine inspection, but the person in charge (Veronica) stated that the kitchen has been closed since last year (2/2020) due to Covid-19. Confirmed that the kitchen is closed on site.

When the facility decides to re-open the kitchen according to the State Guidelines and time line, please contact our department for a routine inspection.

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: ☐

Received By: Yatee Patel - REHS
Agency Representative

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**FOOD SAFETY EVALUATION REPORT**

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<td>(559) 582-9234</td>
<td>PR0006102</td>
<td>February 05, 2020</td>
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Violation: LACK OF OR IMPROPER USE OF THERMOMETERS

[HSC 114157-114159]

Description/Corrective Action: Please sanitize thermometer before and after each time you use for measuring potentially hazardous foods.

General Comments:

This department recommends logging temperatures of all foods that are hazardous, such as meats and other hot holding foods.

Hand washing station was fully stocked.

3 compartment sink is used with QAT solution.

Hamburger patties were at 155F on hot holding units.

Thank you

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RESULTS OF EVALUATION:  

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<th>X PASS</th>
<th>Needs Improvement</th>
<th>FAIL</th>
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Reinspection Required: Yes: No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star:  

Yatee Patel - REHS

Agency Representative

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