FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TARGET - T1906
BUSINESS PHONE: (800) 587-2228
RECORD ID#: PR0006544
DATE: May 17, 2022

FACILITY SITE ADDRESS: 140 N 12TH AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: TARGET CORPORATION
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.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]
Description/Corrective Action: Observed the women's restroom to only have cold water and not have hot water, one of the sinks did not function at all. Maintenance personnel were already on site and are working to rectify the issue.

The men's restroom did have hot water but one of the facets was not functioning. Have maintenance personnel look into this matter as well. Thank you.

Please follow up with the department as soon as these issues are rectified.

Violation: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]
Description/Corrective Action: Observed several cans dented and an open mustard bottle. Please be sure all cans sold in this facility are free from dents or any other type of adulteration and contamination. Please have an employee from this facility check the cans displayed for any contamination. Thank you.

General Comments:

Observations:

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

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

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

No signs of pests were found during today's inspection.

Overall this facility is in satisfactory condition.

Thank you for your time.
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RESULTS OF EVALUATION:  
- [X] PASS  
- [ ] NEEDS IMPROVEMENT  
- [ ] FAIL  

Reinspection Required:  
- [X] Yes  
- [ ] No  

Reinspection Date (on or after):  
- N/A  

[Signature]  
Received By:  

SEMHAR GEBREGZIABIHE  
Agency Representative

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

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**Inspector:** Yatee Patel - REHS

**Results of Evaluation:**
- **Reinspection Required:** Yes: No: X
- **Reinspection Date (on or after):** N/A
- **Potential Food Safety All Star:**

**General Comments:**
- All the cold holding units were below 41F. All units are electronically monitored.
- All foods are rotated and checked daily - Target uses the FIFO (First In First Out) method.
- All foods were observed above floor and the back storage area was well organized.
- Pest Control Services once a month.
- Overall food facility in good condition.

Thank you

**Received By:**

Yatee Patel - REHS

Agency Representative

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**Violation:** None Noted

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