FOOD SAFETY EVALUATION REPORT

D & G FARMS
9724 8 3/4 AVE
KEVIN BADASCI
(559) 572-3753
September 02, 2021
HANFORD 93230

Liliana Stransky - REHS
ROUTINE INSPECTION

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:

An attempt to conduct a routine inspection was attempted today for the pomegranate juice operation. The facility phone number and operator email are invalid and no one was present to do an inspection. Please contact our office at your earliest convenience to notify us if the operation is still active or if you stopped the juice production and you're no longer in business.

Our records do show that in 2019, you did not conduct sales and we did not conduct inspections during 2020 due to Covid. If you are planning to remains active, you also have to resume quarterly monitoring of the domestic well by collecting and analyzing total coliforms and annual nitrates analysis. The last water sample we have on file dates back to October 2018.

A copy of this report will be mailed for your records. If you have any questions, you can reach me directly by phone at 559-852-2628 or email at Liliana.stransky@co.kings.ca.us. Thank you for your attention.

Results of Evaluation: Pass [□] Needs Improvement [□] Fail [□]
Reinspection Required: Yes [□] No [X]
Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Liliana Stransky - REHS
Agency Representative

NOTE: This report must be made available to the public on request
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>D &amp; G FARMS</td>
<td>(559) 572-3753</td>
<td>PR0008394</td>
<td>November 26, 2019</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>9724 8 3/4 AVE</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>KEVIN BADACSI</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: None Noted

General Comments:

The facility was not in use this year for juicing.

Before next season please be sure the following is completed:

1. Seal the flooring
2. Be sure the 3 compartment sink has soap and paper towel before starting the operation.
3. Be sure all pets are outside of the facility at all times.

Recommend washing all whole pomegranates are washed in vinegar water before juicing.

Thank you

RESULTS OF EVALUATION: [ ] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

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

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
### General Comments:

On October 5, 2018, an inspection was conducted for D&G Farms for their pomegranate juicing operation. This facility has been juicing pomegranates since 2009 from the same location. A private well supplies potable water to the facility; however, the well was never tested for total coliforms or nitrates as minimum standards for Calcode systems. Water is not an ingredient for the juice; however, water is used for cleaning purposes of all prep equipment and is therefore required to meet minimum drinking water standards.

The operator has tested the well for nitrates and total coliforms. The nitrate levels were sampled on 10/8/18 and the results were below the MCL. Total coliforms were first sampled on 10/15/18 and the results was positive. The operator disinfected the well and sealed off openings to the well head. A second follow-up sample was taken on 10/22/18 and the results were negative for total coliform and E. Coli. The monitoring for total coliforms will be required once every quarter and the nitrates sampling will be required once a year.

Other corrections to the facility included changing out the shower hose at the 3 compartment sink with an appropriate sink faucet. Please also install a paper towel dispenser.

No further action will be necessary for the facility at this time. The operation can resume juicing of pomegranates. Please remember to label all juice containers.

Thank you for your cooperation.