FOOD SAFETY EVALUATION REPORT

OWNER NAME: JACK PATEL
FACILITY NAME: IRWIN STREET INN
FACILITY SITE ADDRESS: 522 N IRWIN ST

BUSINESS PHONE: (559) 584-4586
DATE: June 29, 2022

RECORD ID#: PR0009484

CITY: HANFORD
ZIP CODE: 93230

CERTIFIED FOOD MANAGER: AVNI PATEL
EXP DATE: 3/15/2021

INSPECTOR: SEMHAR GEBREGZIABIHE
INSPECTION TYPE: 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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT
[HS 114095-114099.5 & 114101-114119]

Description/Corrective Action:
Observed food debris and grease accumulation inside and outside of the stove and grill (On handle bars, debris tray, etc.). Please clean and disinfect the stove and grill as soon as possible.

Observed food debris, various liquid accumulation etc. in all freezer/ refrigeration units. Please clean all units (inside and out) to prevent microbial growth and cross contamination.

Observed water on the floor next to the stove and next to the manual dishwasher. Please clean and make sure no water is on the ground to prevent a tripping hazard.

Observed a bucket of water with knives and tongs in the 2 compartment sink. Please ensure all utensils are cleaned properly before each use.

Observed dirty utensils placed in the drawers with the clean utensils. Please clean all utensils in the drawer across from the manual diswasher.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF
[HS 113947-113947.6]

Description/Corrective Action:
This facility does not have a valid food manager card. The last card on file with this facility expired on 03/15/2021. Please send a copy of the new manager certification within sixty days from today.

Violation: VERMIN INFESTATION
[HS 114259.1]

Description/Corrective Action:
Observed several cockroaches in the kitchen area. Pest control reports were provided. Please increase the pest control services until the cockroach issue has been rectified. Thank you.

General Comments:

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

<table>
<thead>
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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.

- All refrigeration units were functioning properly at 41F and below.
- All freezer units were functioning properly at 0F and below.
- Hand washing station was fully stocked with hot water, soap, and paper towels.
- The manual dishwasher was functioning properly at 50 ppm (chlorine).
- All dry storage was in satisfactory condition.

Please correct the noted violation as soon as possible.

Thank you for your time.

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**RESULTS OF EVALUATION:**

- PASS
- NEEDS IMPROVEMENT
- FAIL

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<tr>
<th>Reinspeclion Required:</th>
<th>Yes:</th>
<th>No:</th>
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<td>X</td>
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<tr>
<th>Reinspection Date (on or after):</th>
<th>N/A</th>
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<tr>
<td>Potential Food Safety All Star:</td>
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**SEMHAR GEBREGZIABIHE**

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: IRWIN STREET INN
BUSINESS PHONE: (559) 584-4586
RECORD ID#: PR0009484
DATE: April 29, 2021

FACILITY SITE ADDRESS: 522 N IRWIN ST
CITY: HANFORD
ZIP CODE: 93230

OWNER NAME: JACK PATEL
CERTIFIED FOOD MANAGER: AVNI PATEL
EXP DATE: 3/15/2021
INSPECTOR: Susan Lee-Yang - 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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]
Description/Corrective Action: Observed soap dispenser empty. Ensure the soap dispenser is stocked and functional at all times.

Violation: VERMIN INFESTATION [HSC 114259.1]
Description/Corrective Action: Observed several cockroaches in the kitchen. Currently, pest control provides monthly services. Increase pest control services until cockroach problem is mitigated. Continue to retain invoice for verification.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]
Description/Corrective Action: Observed food debris accumulated on the pull out debris tray for the stove. Observed old grease accumulated between cooking equipment. Ensure equipment are thoroughly cleaned and cleaned on a regular basis. Pull out equipment and ensure thorough cleaning occurs behind and around equipment.

General Comments:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the April 13, 2021 routine inspection. The following were noted during today's inspection:

- The broken floor tiles by the dishwasher has been replaced with new tiles.
- The paper towel dispenser was stocked.
- There is some improvement in general cleaning of the kitchen. Observed stove, hood, and inside reach-in freezer clean. Continue to focus on cleaning throughout the facility.
- New cutting boards have replaced old worn out cutting boards.
- At the time of inspection, did not observe build-up of dishes that required cleaning.
- Observed the cold prep unit organized and free of cross contamination.
- Swift Pest Control was on-site on 4/22/21 and provided service to 10 rooms, inside the restaurant, and the exterior of the facility.

A billable re-inspection will be performed at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed $226 per inspection.

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**RESULTS OF EVALUATION:**

- [ ] PASS
- [x] NEEDS IMPROVEMENT
- [ ] FAIL

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

**Reinspection Date (on or after):** 5/13/2021

**Potential Food Safety All Star:**

- [ ]

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Received By: [Signature]

Susan Lee-Yang - REHS

Agency Representative

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