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>SANDOVAL BROS PRODUCE</td>
<td>(559) 584-6895</td>
<td>PR0004013</td>
<td>February 01, 2021</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>1275 N 10th AVE</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>EFREN SANDOVAL</td>
<td>N/A</td>
<td></td>
<td>Yatee Patel - REHS</td>
</tr>
</tbody>
</table>

- **FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION**
  - **Violation:** [HSC 113980, 114025-114027]
  - **Facility needs to install light shields (covers) for the walk-in units to avoid cross contamination.**
  - Also, all foods should be placed above ground to avoid vermin infestation and contamination.

**General Comments:**

- Rest room was stocked and available for the employees.
- Currently, the facility only supplies to restaurants. No direct retail sales from the warehouse.
- Thank you

**RESULTS OF EVALUATION:**

- **PASS**
- **NEEDS IMPROVEMENT**
- **FAIL**

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

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

**Potential Food Safety All Star:**

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Yatee Patel - REHS

Agency Representative

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

FACILITY NAME: SANDOVAL BROS PRODUCE
BUSINESS PHONE: (559) 584-6895
RECORD ID#: PR0004013
DATE: April 23, 2019

FACILITY SITE ADDRESS: 1275 N 10th AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: EFREN SANDOVAL
CERTIFIED FOOD MANAGER: N/A
EXP DATE: N/A
INSPECTOR: Liliana Stransky - 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:

Observed refrigeration walk-in storing shelled eggs at 45F.

All produce was observed stored above the floor either in boxes, bagged or over wooden pallets.

The restroom had hand soap and paper towels available. Provide daily cleaning to the restroom.

Thank you.

RESULTS OF EVALUATION: X 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

FACILITY NAME: SANDOVAL BROS PRODUCE
FACILITY SITE ADDRESS: 1275 N 10th AVE
OWNER NAME: EFREN SANDOVAL
BUSINESS PHONE: (559) 584-6895
CITY: HANFORD
CERTIFIED FOOD MANAGER: N/A
RECORD ID#: PR0004013
ZIP CODE: 93230
EXP DATE: N/A
INSPECTOR: Liliana Stransky - REHS
DATE: April 04, 2018
INSPECTION TYPE: ROUTINE INSPECTION

Violation: None Noted

General Comments:

Observed refrigeration walk-ins at appropriate temperatures.

The restroom facility had hand soap, paper towels and hot water.

Please keep all automotive equipment completely separate from the produce section.

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.