FOOD SAFETY EVALUATION REPORT

PIEOLOGY #6038
1693 W LACEY BLVD SUIT B
HANFORD 93230

AMIR SIDDIQI (949) 800-8314 May 05, 2022

HANFORD 93230

SEMĦAR GEBREGZIABIHE PR0099911

3:04 PM

NOTE: This report must be made available to the public on request

VIOLATION DATE: May 05, 2022

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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.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: One of the sanitizer buckets near the small refrigerator units was below 200 ppm (ammonium). Please be sure to change out these buckets when necessary. Section 114099.6 states that 200 ppm quaternary ammonium needs to make contact with the solution for at least one minute. This was abated when mentioned.

General Comments:

Observations:

Restrooms were well maintained, clean, and had hot water.

All hand washing stations were supplied with hot water, soap, and paper towels.

The food preps sink had hot water.

The three compartment sink was not in use during the time of inspection but had hot water.

All dry storage was properly labeled, well maintained, and clean.

No signs of pests were found during today's inspection. The last pest control service date was 5/5/2022.

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

The freezer unit was functioning properly at 0F and below.

The lobby was clean and well maintained.

Overall this facility is in excellent condition.

Thank you for your time.
FOOD SAFETY EVALUATION REPORT

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<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
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<tr>
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<td>(949) 800-8314</td>
<td>PR0009991</td>
<td>May 05, 2022</td>
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<tr>
<td>1693 W Lacey Blvd Suit B</td>
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<td>93230</td>
<td>ROUTINE INSPECTION</td>
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<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>AMIR SIDDQI</td>
<td>FRANK MARK</td>
<td>11/11/2022</td>
<td>SEMHAR GEBREGZIABIHE</td>
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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: **☐**

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Received By: **SEMHAR GEBREGZIABIHE**

Agency Representative: **SEMHAR GEBREGZIABIHE**

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<td>September 23, 2021</td>
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Violation: None Noted

General Comments:

- The hand washing station was fully stocked.
- The 3 compartment sink had a concentration of 200ppm of QAC solution.
- The cold holding units and the walk-in was below 41F.
- Temperature log was noted completed and filled out at 10am.
- All employees have their manager certifications.
- Over all the food facility is in good operating condition.

Thank you

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

Reinspection Required: [X] Yes  [ ] No
Reinspection Date (on or after): N/A
Potential Food Safety All Star: Yatee Patel - REHS

Received By: Yatee Patel - REHS
Agency Representative

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