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>STOP-N-SHOP</td>
<td>(559) 639-9630</td>
<td>PR000194</td>
<td>February 09, 2022</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>11635 S 10TH AVE</td>
<td>HANFORD</td>
<td>93230</td>
<td>1ST FOLLOW UP 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>SAMI AHMED NASSER</td>
<td>Ahmed Kassim</td>
<td>12/1/2020</td>
<td>SEMHAR GEBREGZIABIHE</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:

Observations:

The purpose of this inspection is to verify that this facility has replaced and fixed their hot water heater. This facility was not able to prepare and cook food on 2/8/2022 until the current hot water heater is replaced.

Today a new water heater was observed installed, all water faucets/sinks have hot water.

All water faucets now have hot water and was available and ready to use.

Food preparation and cooking can now resume at this facility.

Thank you for correcting this in a timely matter.

RESULT OF EVALUATION: X PASS

Reinspection Required: X No

Reinspection Date (on or after): N/A

X Potential Food Safety All Star:

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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<th>Stop-N-Shop</th>
<th>Business Phone:</th>
<th>(559) 639-9630</th>
<th>Record ID#:</th>
<th>PR0000194</th>
<th>Date:</th>
<th>October 14, 2020</th>
</tr>
</thead>
<tbody>
<tr>
<td>Facility Site Address:</td>
<td>11635 S 10th Ave</td>
<td>City:</td>
<td>Hanford</td>
<td>Zip Code:</td>
<td>93230</td>
<td>Inspection Type:</td>
<td>Routine Inspection</td>
</tr>
<tr>
<td>Owner Name:</td>
<td>Sami Ahmed Nasser</td>
<td>Certified Food Manager:</td>
<td>Ahmed Kassim</td>
<td>EXP Date:</td>
<td>12/1/2020</td>
<td>Inspector:</td>
<td>Susan Lee-Yang - REHS</td>
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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

**Description/Corrective Action:**
- Observed interior flap of the ice machine with mildew accumulation.
- Observed hood baffles with dust accumulation.
- Ensure equipment are cleaned regularly to prevent accumulation.

**Violation:** Improper Maintenance of Facility or Equipment

**Description/Corrective Action:**
- Observed several light bulbs in the lower portion of the hot holding unit not operating.
  - Replace the dead light bulbs to ensure the hot holding unit is able to keep hot potentially hazardous foods at least 135°F.
- Observed the ice machine in the back storage room leaking water.
  - Repair and/or replace unit.

**Violation:** Improper Hot Holding Temperature(s)

**Description/Corrective Action:**
- Pizza pocket and corn dog located on the lower hot holding unit were measured between 120°F-130°F.
  - Hot potentially hazardous foods must be 135°F and greater.

**Violation:** Restroom Facilities Not Maintained

**Description/Corrective Action:**
- Observed soap and paper towel dispensers empty.
  - Ensure dispensers are stocked at all times.

**General Comments:**

Hand wash station has hot water, soap, and paper towels.

Fried chicken, beans, and rice in the hot holding units were measured above 135°F.

All cold units were measured at or below 41°F.

Chlorine sanitizer bucket was measured at 200ppm. It is recommended to maintain chlorine sanitizer concentration level at 100 ppm.

Due to the COVID-19 pandemic, the California Department of Public Health recommends to discontinue the use of self-serve items (ie: soda and coffee dispensers) by the public.

A copy of the unsigned report will be emailed to the owner. Please contact us at 559-584-1411 if there are any questions.
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One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

**RESULTS OF EVALUATION:**

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

Received By:

_Susan Lee-Yang - REHS_

Agency Representative

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