FOOD SAFETY EVALUATION REPORT

OWNER NAME: PALWINDER S SIDHU
FACILITY SITE ADDRESS: 150 E HANFORD/ARMONA RD
FACILITY NAME: QUICK-&-EZ
BUSINESS PHONE: (559) 924-1939
CITY: LEMOORE
CITY: LEMOORE
ZIP CODE: 93245
INSTNPECTOR: Susan Lee-Yang - REHS
RECORD ID#: PR0006484
DATE: February 03, 2021
EXP DATE: Not Specified

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 restroom hand wash station has hot and cold water, soap, and paper towels.
Cold holding units were measured below 41F.
Observed the facility clean and organized.
Due to the COVID-19 pandemic, the California Department of Public Health recommends to discontinue the use of self-serve items (ie: soda dispensers) by the public.
The report was reviewed with the operator.
A copy of the unsigned report will be emailed to the operator. Please contact our office at 559-584-1411 if there are any questions.

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: □

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

FACILITY NAME: QUICK-&-EZ
FACILITY SITE ADDRESS: 150 E HANFORD/ARMONA RD
OWNER NAME: PALWINDER S SIDHU

BUSINESS PHONE: (559) 924-1939
CITY: LEMOORE
Program Description: 1107 - KINGS DPH COVID-19

RECORD ID#: PR0006484
ZIP CODE: 93245
EXP DATE:

DATE: March 25, 2020
INSPECTION TYPE: PUBLIC INFORMATION/EDUCATION
INSPECTOR: Veronica Ochoa -REHS

The items (if any) listed below identify the Health Code 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 following were discussed with the operator/owner during today's visit:

1. The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff.

2. All work surfaces should be cleaned and sanitized with 100 ppm chlorine or 200 ppm QAC frequently to prevent contamination.

3. Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

Please contact our department should you have further questions.

Reinspection Required: Yes: X No: No
Reinspection Date (on or after): Not Specified

Veronica Ochoa -REHS
Environmental Health Specialist

Received By:
FOOD SAFETY EVALUATION REPORT

<table>
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<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
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<tr>
<td>QUICK-&amp;EZ</td>
<td>(559) 924-1939</td>
<td>PR0006484</td>
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<td>93245</td>
<td>ROUTINE INSPECTION</td>
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<th>CERTIFIED FOOD MANAGER:</th>
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<td>Veronica Ochoa -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: None Noted

General Comments:

Hand wash station in restroom was stocked with soap, paper towels, and hot water. The walk-in refrigerator measured at 41F.
Facility was observed well maintained; however, please make sure to clean the restrooms' toilet routinely.

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

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

Reinspection Date (on or after): N/A

Potential Food Safety All Star: [ ]

Received By: [Signature]

Veronica Ochoa -REHS
Agency Representative

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