FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HANFORD CIVIC CENTER

BUSINESS PHONE: (559) 585-2529

RECORD ID#: PR0000503

DATE: February 14, 2022

FACILITY SITE ADDRESS: 400 N DOUTY ST

CITY: HANFORD

ZIP CODE: 93230

INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: HANFORD REC. DEPT.

CERTIFIED FOOD MANAGER: Not Specified

EXP DATE: 

INSPECTOR: SEMHAR GEBREGZIABIHE

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:

-Routine Inspection-

The facility is used for events such as weddings. For events, the civic center doesn't supply customers with food, tupperware, etc. All supplies are available here however, the customer holding events bring in their own supplies. There aren't many events now due to COVID-19, however a few are still held from time to time.

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

Two compartment sink was supplied with soap and paper towels and hot water.

Dishwasher was off and not in use at the time of the inspection. The operator mentioned recent training that was completed with employees to safely and accurately use the dishwasher.

All restrooms on both ends of the facility were fully stocked with hot water, soap, and paper towels.

The facility is cleaned and well maintained by the staff routinely. It was mentioned during the inspection, the staff are always there maintain the facility especially during events.

Refrigeration unit was 38.7F when checked.

Overall well maintained and clean facility.

Thank you for your time.

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

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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.

**RESULTS OF EVALUATION:**

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

Reinspection Required: **Yes: X  No: **

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

**SEMHAR GEBREGZIABIHE**

Agency Representative

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

FACILITY NAME: HANFORD CIVIC CENTER
BUSINESS PHONE: (559) 585-2529
RECORD ID#: PR0000503
DATE: May 03, 2021

FACILITY SITE ADDRESS: 400 N DOUTY ST
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: HANFORD REC. DEPT.
CERTIFIED FOOD MANAGER: Not Specified
EXP DATE: 
INSPECTOR: Yatee Patel - 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
Description/Corrective Action: No hot water was available at the facility at the 2 compartment sink that is also used as a hand washing station.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT
Description/Corrective Action: Dish washer was not functional at the time of the inspection. The facility must have a functional dishwasher before renting out the kitchen to vendors for use. The dishwasher must also dispense the correct concentration of sanitizer. Operator was handed out QAC and CL stripes to measure the concentration.

General Comments:
Cold holding unit was at 38F.
Hood was functional at the time of inspection.
The ice machine scoop was observed outside of the machine. Be sure to regularly clean the inside of the machine as well.
The operator will not be allowed to rent the facility until the hot running water is available and the dish washer is functional.
Please contact our department and confirm that the facility has the two above violations corrected before we give the approval for opening and renting.

Thank you

Reinspection Required: No: X

RESULTS OF EVALUATION: 
PASS
NEEDS IMPROVEMENT
FAIL

Reinspection Date (on or after): N/A

Potential Food Safety All Star: 

Yatee Patel - REHS
Agency Representative

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