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>FAST CAFE @ FAST FEDERAL CREDIT UNION</td>
<td>(559) 584-0922</td>
<td>PR0010040</td>
<td>August 31, 2020</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>312 W 7TH ST</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE 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>PAULA LEHN, CEO</td>
<td>AMANDA MURPHY</td>
<td>1/27/2021</td>
<td>Yatee Patel - REHS</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:

Food Facility observed closed.

Please call our department when the facility re-opens for a routine inspection. If, the facility has permanently closed, please call so that we can inactivate our records.

Thank you

Results of Evaluation:

- [ ] PASS
- [x] NEEDS IMPROVEMENT
- [ ] FAIL

Reinspection Required: [ ] Yes: [ ] No: [x]

Reinspection Date (on or after): N/A

Potential Food Safety All Star: [ ]
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FAST CAFE @ FAST FEDERAL CREDIT UNION
FACILITY SITE ADDRESS: 312 W 7TH ST
OWNER NAME: PAULA LEHN, CEO
BUSINESS PHONE: (559) 584-0922
CITY: HANFORD
CERTIFIED FOOD MANAGER: Not Specified
RECORD ID#: PR0010040
ZIP CODE: 93230
DATE: September 18, 2018
INSPECTION TYPE: ROUTINE INSPECTION
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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]
Description/Corrective Action: The facility does not have a certified food manager on staff. This was also mentioned during the last inspection. Have one staff member take the manager certification exam and forward a copy of the certificate to the Department by fax or email by 10/19/18.

Violation: IMPROPER REHEATING PROCEDURES FOR HOT HOLDING [HSC 114016]
Description/Corrective Action: The chili was observed at 90°F. Reheat all foods to 165°F before placing them in the hot holding units. Once reheated, take the temperature of the food and record it accordingly. The temperature log should reflect the correct temperature of the food.

General Comments:

Conducted a routine inspection of the facility and made the following observations:

* All refrigeration temperatures were observed at 41°F or below. The freezer storage in the kitchen, credit union office and facility basement were also observed at correct temperatures.

* The hand washing stations had soap, paper towels and hot water available.

* QAC sanitizer concentration for the sanitizer buckets was observed at 200 ppm.

* Overall the facility is kept clean and well organized.

Please address the noted violations above in a timely manner. Thank you for your attention.

RESULTS OF EVALUATION: 

<table>
<thead>
<tr>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
</tr>
</thead>
</table>

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
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.

<table>
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<tr>
<th>Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF</th>
<th>Description/Corrective Action: The certified food manager has left the facility. The certification will be obtained by the new manager in the coming month. Provide proof of certification within 30 days.</th>
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<tr>
<th>Violation: IMPROPER REHEATING PROCEDURES FOR HOT HOLDING</th>
<th>Description/Corrective Action: Observed chowder in warming unit at 116F. Reheat the soup in the microwave before placing it in the warming unit. Use the warming unit to hold the soup at 135F.</th>
</tr>
</thead>
</table>

General Comments:
Conducted a routine inspection for the facility. The following observations were made:

* Observed refrigeration temperatures at or below 41F. Each were monitored by working thermometers.

* The sanitizer for the 3 compartment sink and sanitizer buckets had 200 ppm of QAC sanitizing solution.

* Employees were observed wearing gloves to handle ready to eat food.

Overall the facility was observed clean, organized and well maintained.

Please correct the noted deficiencies in a timely manner and thank you for your assistance during today's inspection.

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: [Signature]

Liliana Stransky - REHS
Agency Representative

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