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>HOOPLA CATERING LLC</td>
<td>(559) 280-7879</td>
<td>PR008418</td>
<td>May 31, 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>9545 IONA AVE</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>GAY HOOPER</td>
<td>GAY L. HOOPER</td>
<td>9/30/2022</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:

Restrooms were fully stocked with hot water, soap, and paper towels.
Hand washing station was fully stocked with hot water, soap, and paper towels.
Refrigeration unit was functioning properly at 41F and below.
The ice machine is not functioning. The operator stated that a new one will be procured in the future.
Gay Hooper was present for this inspection.
Overall this facility is in satisfactory condition.
Thank you for your time.

RESULTS OF EVALUATION: X PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: ☑ Yes: ☐ No: ☑ Reinspection Date (on or after): N/A

SEMHAR GEBREGZIABIHE
Agency Representative

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

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<td>(559) 280-7879</td>
<td>PR0008418</td>
<td>April 16, 2021</td>
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<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: None Noted

General Comments:

Today's routine inspection was conducted with Gay Hooper of Hoopla Catering.

Caterer utilizes Lemoore Trinity Association's kitchen as her commissary.

Hand wash stations have hot and cold water, soap, and paper towels.

The reach-in refrigerator was measured at 41F.

Observed food operators wearing gloves and masks with hair restrained.

Operator purchases products from Smart-N-Final.

RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: Yes: ☐ No: ☒ Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

Received By: [Signature]

Susan Lee-Yang - REHS
Agency Representative

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

FACILITY NAME: HOOPLA CATERING LLC
BUSINESS PHONE: (559) 280-7879
RECORD #: PR0008418
DATE: April 29, 2019

FACILITY SITE ADDRESS: 9545 IONA AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: GAY HOOPER
CERTIFIED FOOD MANAGER: GAY L. HOOPER
EXP DATE: 9/30/2022
INSPECTOR: Veronica Ochoa - REHS

Violation: None Noted

General Comments:
Operator was observed preparing ground beef to make taco salad. The final cooking temperature for the ground beef measured at 205F. Operator currently utilizes the Lemoore Trinity Hall as their commissary. Hand wash station was stocked with soap, paper towels, and hot water. Reach-in cold holding unit measured at 37F. All of the operators’ assistants had valid food handler cards and operator is now documenting cooking temperatures.

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: [ ]

Veronica Ochoa - REHS
Agency Representative

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