FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BUBBA'S FOOD & LIQUOR
BUSINESS PHONE: (559) 309-3480
RECORD ID#: PR0000653
DATE: January 25, 2022

FACILITY SITE ADDRESS: 929 N 10TH AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: JASPINDER SINGH
CERTIFIED FOOD MANAGER: N/A
EXP DATE: N/A
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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]
Description/Corrective Action: One of the refrigerators next to the soda machine holding tortilla's, sour cream, and hot dogs was at 49F. The inspector immediately told the operator to move these food items to another refrigeration unit that was 41F and below. Operator mentioned that the maintenance for the refrigeration was going to come today to fix this issue. Please be sure that all refrigeration units are holding items at 41F and below.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]
Description/Corrective Action: Upon entering, the restrooms appeared to be unsanitary. Please clean this area well after the inspection is completed.

General Comments:

Observations:

All dry food stored in the aisles were well maintained, organized, and six inches above the ground.

Restroom was supplied with soap and paper towels.

Besides the refrigeration unit noted above all other refrigeration units were 41F and below.

All freezer units holding various ice creams were 0F and below.

Please address the violations noted above.

Thank you for your time.
FOOD SAFETY EVALUATION REPORT

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| FACILITY SITE ADDRESS: | 929 N 10TH AVE |
| CITY: | HANFORD |
| ZIP CODE: | 93230 |
| INSPECTION TYPE: | ROUTINE INSPECTION |

| OWNER NAME: | JASPINDER SINGH |
| CERTIFIED FOOD MANAGER: | N/A |
| EXP DATE: | N/A |
| 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.

RESULTS OF EVALUATION: **PASS**

Reinspection Required: Yes: No: **X**
Reinspection Date (on or after): **N/A**

| Potential Food Safety All Star: |

**SEMHAR GEBREGZIABIHE**
Agency Representative

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

FACILITY NAME: BUBBA'S FOOD & LIQUOR
FACILITY SITE ADDRESS: 929 N 10TH AVE
OWNER NAME: JASPINDER SINGH

BUSINESS PHONE: (559) 587-0911
CITY: HANFORD
CERTIFIED FOOD MANAGER: N/A

RECORD ID#: PR0000653
ZIP CODE: 93230
EXP DATE: N/A

DATE: October 13, 2020
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: None Noted

General Comments:
Routine inspection observations -

* Cold holding temperatures were observed below 41F.

* Two gallons of milk were observed with expirations dates of 10/22/2020.

* The restroom facility was observed with hand soap, paper towels and hot water. Please keep this area clean.

Employee was not wearing face covering during the inspection. Adhere to the state guidelines to help minimize the spread of illness including covid. Plastic over the front counter creates a barrier but it doesn't substitute the use of a face shield.

The unsigned copy of the report will be emailed for your facility records. Please contact our department at 559-584-1411 if you have 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: [ ]

Liliana Stransky - REHS
Agency Representative

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