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>PRUD'HOME FAMILY CATERING</td>
<td>(559) 589-1737Ext. home phone</td>
<td>PR0008632</td>
<td>March 19, 2021</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>1079 W NORTHSTAR DR</td>
<td>HANFORD</td>
<td>93230</td>
<td>MEETING/CONSULTATION/PHONE</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>JOSEPH PRUD'HOMME</td>
<td>JOSEPH V. PRUDHOMME</td>
<td>3/21/2022</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:

The operator (Joseph P) stated that he is no longer in business.

Please contact our department if you would like to re-open in the future.

Thank you

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

Reinspection Required: Yes: [ ] No: [x]  
Reinspection Date (on or after): N/A

Potential Food Safety All Star: [ ]
### Facility Information

**Facility Name:** PRUD'HOMME FAMILY CATERING  
**Business Phone:** (559) 589-1737   
**Record ID:** PR0008632  
**Date:** December 06, 2019  
**Facility Site Address:** 1079 W Northstar Dr  
**City:** Hanford  
**Zip Code:** 93230  
**Inspection Type:** Routine Inspection  
**Inspector:** Liliana Stransky - REHS  
**Owner Name:** Joseph Prudhomme  
**Facility Site Address:** 1079 W Northstar Dr, Hanford, CA 93230  
**Business Phone:** (559) 589-1737  
**Exp Date:** 3/21/2022  

### Violation

None Noted

### General Comments

Routine inspection -

Prud'homme Family Catering, operated by Joseph Prudhomme, uses the St. Brigid Mc Hugh Hall for his catering service.

The facility was observed clean and well maintained.

The hand washing station had soap, paper towels and hot water was available.

Refrigeration units were observed below 41F.

Sanitizer buckets and sanitizer tablets are available for proper sanitizing of equipment.

Thank you!

### Results of Evaluation

- **Results of Evaluation:** Pass  
- **Reinspection Required:** No  
- **Reinspection Date (on or after):** N/A  
- **Potential Food Safety All Star:** No

### Received By

Liliana Stransky - REHS  
Agency Representative

### Note

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

PRUD'HOME FAMILY CATERING

1079 W NORTHSTAR DR

JOSEPH PRUD'HOMME

(559) 589-1737 Ext. home phone

JOSEPH V. PRUD'HOMME

March 3, 2022

HANFORD 93230

REHS

General Comments:

Operator utilizes St. Brigid Catholic Church MC Hugh Hall's kitchen to prepare and serve food.

Operator will also be transporting and serving food from St. Brigid Church Youth Center for tomorrow's event as well.

The menu includes: chicken, scallop potatoes, strawberry salad, and cookies.

Hand wash station has hot and cold water, soap, and paper towels.

Ambient temperature of cold reach-in units were noted at or below 41F.

Observed facility clean and maintained.

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: [ ]

Susan Lee-Yang - REHS

Agency Representative

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