FOOD SAFETY EVALUATION REPORT

RITE-AID #5796
707 W LACEY BLVD
THRIFTY PAYLESS INC

Owner Name: THRIFTY PAYLESS INC
Facility Site Address: 707 W LACEY BLVD
Facility Name: THRIFTY PAYLESS INC

Routine Inspection:

Restrooms had hot water, soap, paper towels, were well maintained, and clean.
The storage room in the back was well maintained, clean, and organized.
Foods stored in the aisles were well maintained, organized, six inches above the ground, and showed no signs of contamination.
The ice cream serving station was well maintained. The dipper wells were in constant water flow. The sanitizer (QAC) was at 200 ppm. Both freezer units were at 0°F and below. A thermometer was available for probing water temperatures, and ice cream temperatures. The operator stated that he checks the water temperatures to make sure that the water is 100°F and above.

All refrigeration units were 41°F and below and well maintained.

All other freezer units were 0°F and below.

Overall cleanliness of this facility was satisfactory.

Please contact our department if there are any questions.

Thank you for your time.

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

FACILITY NAME: RITE-AID #5796
BUSINESS PHONE: (559) 584-1896
RECORD ID#: PR0000518
DATE: March 07, 2022

FACILITY SITE ADDRESS: 707 W LACEY BLVD
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: THRIFTY PAYLESS INC
CERTIFIED FOOD MANAGER: Not Specified
EXP DATE: 1/1/2000
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: X PASS □ NEEDS IMPROVEMENT □ FAIL

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

Potential Food Safety All Star: □

Received By: 

Agency Representative

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

Owner Name: Thrifty Payless Inc
FACILITY NAME: RITE-AID #5796
FACILITY SITE ADDRESS: 707 W Lacey Blvd
CITY: Hanford
ZIP CODE: 93230
BONUS PHONE: (559) 584-1896
EXP DATE: March 07, 2022
RECORD ID#: PR0000518
DATE: 1/1/2000
INSPECTOR: SEMHAR GEBREGZIABIHE
INSPECTION TYPE: ROUTINE INSPECTION

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:

Restrooms had hot water, soap, paper towels, were well maintained, and clean.

The storage room in the back was well maintained, clean, and organized.

Foods stored in the aisles were well maintained, organized, six inches above the ground, and showed no signs of contamination.

The Ice cream serving station was well maintained. The dipper wells were in constant water flow. The sanitizer (QAC) was at 200 ppm. Both freezer units were at 0F and below. A thermometer was available for probing water temperatures, and ice cream temperatures. The operator stated that he checks the water temperatures to make sure that the water is 100F and above.

All refrigeration units were 41F and below and well maintained.

All other freezer units were 0F and below.

Overall cleanliness of this facility was satisfactory.

Please contact our department if there are any questions.

Thank you for your time.
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RESULTS OF EVALUATION:  
- [ ] PASS  
- [ ] NEEDS IMPROVEMENT  
- [x] FAIL

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

SEMHAR GEBREGZIABIHE  
Agency Representative

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