FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FIVE GUYS BURGERS & FRIES #1795
BUSINESS PHONE: (214) 259-7010
RECORD ID#: PR0009977
DATE: April 28, 2022

FACILITY SITE ADDRESS: 1693 W LACEY BLVD SUIT A
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: ENCORE FGBF, LLC
CERTIFIED FOOD MANAGER: JADE FRAIJO
EXP DATE: 6/20/2026
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: RESTROOM FACILITIES NOT MAINTAINED
[HSC 114250 & 114276]
Description/Corrective Action: The paper towel dispenser was empty in the womens restroom. Please refill the paper towel dispenser as soon as possible.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES
Description/Corrective Action: One of the employees did not have their food handler card available when requested. Section 113947.1 part (g) states the food safety certificate shall remain on file at the food facility at all times, and shall be made available for inspection by the enforcement officer. Please be sure to send a copy of the employees food handler card to our department 5/6/2022.

General Comments:
Routine Inspection:
All hand washing stations were supplied with hot water, soap, and paper towels.

The three compartment food prep sink was well maintained and clean.

The three compartment warewashing sink was well maintained, clean, and the sanitizer was at 200 ppm (QAC).

Two different sanitizers were used for the different sanitizer buckets. All were satisfactory at either 200 ppm (QAC) or 100 ppm (CL).

When observing employees work, all were practicing safe food handling by washing their hands frequently and when changing tasks, and sanitizing all prep surfaces routinely.

The ice machine was in satisfactory condition and the ice scoop was remained separate from the ice when not in use.

Pest control is done by Orkin. The last service date was 4/4/2022.

Overall this facility is in excellent condition.

Please correct the above noted violations in a timely manner.

Thank you for your time.

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

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<td>6/20/2026</td>
<td>SEMHAR GEBREGZIABIHE</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.

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<th>RESULT OF EVALUATION:</th>
<th>Reinspection Required:</th>
<th>Reinspection Date (on or after):</th>
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<tr>
<td>PASS</td>
<td>Yes: [X] No: [ ]</td>
<td>N/A</td>
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<tr>
<td>NEEDS IMPROVEMENT</td>
<td></td>
<td></td>
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<tr>
<td>FAIL</td>
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Received By: [Signature]

Agency Representative: SEMHAR GEBREGZIABIHE
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FIVE GUYS BURGERS & FRIES #1795
BUSINESS PHONE: (214) 259-7010
RECORD ID#: PR0009977
DATE: October 21, 2021

FACILITY SITE ADDRESS: 1693 W LACEY BLVD SUIT A
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: ENCORE FGBF, LLC
CERTIFIED FOOD MANAGER: JADE FRAIJO
EXP DATE: 6/20/2026
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 -

* Observed every hand washing station with hand soap, paper towels and hot water available.

* The final cooking temperature for one of the hamburger patties was monitored at 199F.

* A digital thermocouple is used to monitor temperatures and these are recorded electronically.

* Employees wear gloves and hair restraints when working with ready to eat foods.

* Refrigeration units along the prep line and walk-in refrigerator were observed below 41F, organized and clean.

* Raw hamburger patties were monitored at 38F.

* Restroom facilities were observed clean and with fully stocked hand washing stations.

Overall the food facility is maintained in excellent condition.

RESULTS OF EVALUATION: ☑ 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

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