**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>CINEMARK MOVIES 8</td>
<td>(559) 582-1474</td>
<td>PR0000310</td>
<td>December 22, 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>1669 W LACEY BLVD</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>CINEMARK USA INC.</td>
<td>Not Specified</td>
<td>1/1/2000</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:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF

**Description/Corrective Action:** [HSC 113947-113947.6]

**Violation:** NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

**Description/Corrective Action:** Food handler as well as the food manager card was not provided on site during inspection. The operator will email the information to me.

**General Comments:**

Observation:

* Hand washing station was well stocked and has hot water.

* Temperature logs were available on site and up to date.

* Hot holding temperatures was above 135F.

* Refrigerator units are well maintained and below 41F.

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**RESULTS OF EVALUATION:**

<table>
<thead>
<tr>
<th>Pass</th>
<th>Needs Improvement</th>
<th>Fail</th>
</tr>
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<tbody>
<tr>
<td>X</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Reinspection Required:** Yes: [ ] No: [X]

**Reinspection Date (on or after):** N/A

**Potential Food Safety All Star:**

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**Received By:**

**Agency Representative:** SEMHAR GEBREGZIABIHE

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**NOTE:** This report must be made available to the public on request
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:
- Hand wash station and restrooms have hot water, soap, and paper towels.
- Reach-in refrigerator was noted at 41F.
- Observed all food products stored off the ground.
- Only hot dogs, nachos, drinks, and prepackaged candies and ice cream are sold.

### RESULTS OF EVALUATION:
- **PASS**
- **FAIL**

### Reinspection Required:
- Yes: No:
- **X**

### Reinspection Date (on or after):
- **N/A**

### Received By:

**Susan Lee-Yang - REHS**

**Agency Representative**

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**NOTE:** This report must be made available to the public on request
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<tr>
<td>CINEMARK MOVIES 8</td>
<td>(559) 582-1474</td>
<td>PR0000310</td>
<td>September 25, 2018</td>
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<tr>
<td>CINEMARK USA INC.</td>
<td>JACQUELINE NORIEGA</td>
<td>6/22/2019</td>
<td>Liliana Stransky - 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:

Conducted routine inspection and made the following observations:

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

* Refrigeration units were observed at proper holding temperatures below 41F.

* Dry storage area upstairs was observed organized and all food products were stored above the floor a minimum of 6 inches.

* Proper storage of ice scoops was also observed.

Overall the facility was properly maintained and well organized.

Thank you!

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

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