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>HANFORD LIQUOR AND FOOD MART</td>
<td>(559) 582-8918</td>
<td>PR0009553</td>
<td>March 09, 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>777 N 10TH AVE</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>BALJINDER KAUR/AJAY KUMAR</td>
<td>Not Specified</td>
<td></td>
<td>Luis Flores - 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action:
The Dr. Pepper soda dispenser nozzle was observed to have some encrusted syrup on the inner side of the nozzle. All other soda fountain nozzles were in satisfactory condition.

General Comments:
All refrigerated and freezer units were observed in good operational condition. Both the walk-in box cooler and luncheon food open refrigeration unit were both monitored at temperatures well below 41 F. The facility does not prepare either cold or hot foods for public sale.

Both the retail, back storage, and walk-in box cooler areas are all well maintained.

<table>
<thead>
<tr>
<th>RESULTS OF EVALUATION:</th>
<th>X PASS</th>
<th>☐ NEEDS IMPROVEMENT</th>
<th>☐ FAIL</th>
</tr>
</thead>
</table>

Reinspeckion Required: Yes: ☐ No: ❌
Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

No signature due to Covid-19

Received By: Luis Flores - REHS

Agency Representative
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HANFORD LIQUOR AND FOOD MART
BUSINESS PHONE: (559) 582-8918
RECORD ID#: PR0009553
DATE: April 20, 2020

FACILITY SITE ADDRESS: 777 N 10TH AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: BALJINDER KAUR/AJAY KUMAR
CERTIFIED FOOD MANAGER: Not Specified
EXP DATE: 
INSPECTOR: Luis Flores - 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]
Description/Corrective Action:
A 9.5 oz El Monterey Bean and Cheese burrito was removed from refrigerated sale due to mildew growth within the packaged product. The facility operator reported the product supplier provides service calls on Mondays (today) and products will be rotated.

General Comments:
Both the luncheon meat storing refrigeration unit and walk-in box cooler were both monitored at below 41 F.
Both the general store area and back storage areas were observed in good operational condition.

RESULTS OF EVALUATION:  X  PASS  
NEEDS IMPROVEMENT  
FAIL

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

Luis Flores - REHS
Agency Representative

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

<table>
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<td>PR0009553</td>
<td>March 26, 2020</td>
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<td>93230</td>
<td>PUBLIC INFORMATION/EDUCATION</td>
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<th>Program Description:</th>
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<tbody>
<tr>
<td>BALJINDER KAUR/ AJAY KUMAR</td>
<td>1107 - KINGS DPH COVID-19</td>
<td></td>
<td>Yatee Patel - REHS</td>
</tr>
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The items (if any) listed below identify the Health Code 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 staff SHOULD practice SOCIAL DISTANCING by requesting that customers keep apart a minimum of 6 FEET from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait. Encourage only 2-3 customers at a time when possible.

Staff is practicing frequent HAND WASHING with soap and water for at least 20 seconds. Also wash hands every time you change gloves.

Staff uses sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces, including shopping carts, should be cleaned and sanitized frequently to prevent contamination.

Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

An investigation was conducted today to review and verify the above food and employee safety practices are being followed. A copy of this summary will be emailed to the facility operator. Please contact our Department for further questions.

Reinspection Required: Yes: No: X Reinspection Date (on or after): Not Specified

Yatee Patel - REHS

Environmental Health Specialist