FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DOWD'S CATERING
BUSINESS PHONE: Not Specified
RECORD ID#: PR0005548
DATE: August 16, 2021

FACILITY SITE ADDRESS: 136 A MCCREARY AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: LANCE DOWD
CERTIFIED FOOD MANAGER: LANCE DOWD
EXP DATE: 1/8/2024
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 refrigerated units at 41F. Foods and beverages were observed covered/closed to prevent cross contamination.

* The hand washing stations in the kitchen and restrooms were stocked with hand soap, paper towels and hot water was also available.

* Food manager certification is available for Lance Dowd through 2024.

* The facility was observed clean and very well maintained.

Thank you!

**RESULTS OF EVALUATION:**

<table>
<thead>
<tr>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td></td>
<td></td>
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</table>

Reinspection Required: Yes: No: X
Reinspection Date (on or after): N/A
Potential Food Safety All Star: [ ]

Received By: [Signature]

Liliana Stransky - REHS
Agency Representative

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

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 was stocked with soap, paper towels, and hot water.
The commercial reach-in cold holding unit measured at 38F.
The entire facility was observed very nicely organized and clean.

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: 

Veronica Ochoa -REHS
Agency Representative

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<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
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<th>DATE:</th>
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<tbody>
<tr>
<td>DOWD'S CATERING</td>
<td>(559) 381-0781</td>
<td>PR0005548</td>
<td>July 27, 2017</td>
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<td>93230</td>
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<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>LANCE AND ANN MARIE DOWD</td>
<td>L. DOWD</td>
<td>3/10/2012</td>
<td>Susan Lee-Yang - REHS</td>
</tr>
</tbody>
</table>

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Violation: None Noted

General Comments:

- Hand wash station has hot water, soap and paper towels.
- Cold holding unit was noted at 41°F.
- Facility is clean and organized.

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Received By: [Signature]

Susan Lee-Yang - REHS
Agency Representative

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