FOOD SAFETY EVALUATION REPORT

FACILITY NAME: COMFORT INN
BUSINESS PHONE: (925) 785-3697
RECORD ID#: PR0010680
DATE: March 25, 2022

FACILITY SITE ADDRESS: 10 N IRWIN ST
CITY: HANFORD
ZIP CODE: 94507
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: SAM PATEL
CERTIFIED FOOD MANAGER: Virginia Sanchez
EXP DATE: 12/15/2024
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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT
Description/Corrective Action: Please clean the juice dispenser in the lobby area to prevent mold growth and cross contamination.

Violation: OTHER PERMIT VIOLATION
Description/Corrective Action: Observed several packs of Kirkland water bottles placed on the floor. Section 114178 (a-d) of the California Retail Food Code specifies that items need to be stored six inches above the floor or they may be stored on dollies, pallets, racks, and skids that are designed as to be easily movable.

Please mount a paper towel and soap dispenser at the hand washing station in the back.

Violation: LACK OF OR IMPROPER USE OF THERMOMETERS
Description/Corrective Action: The refrigeration and freezer units across from the three compartment sink need thermometers. Please place thermometers inside the refrigeration unit and freezer unit so that accurate temperatures can be read for both units. The refrigerator was functioning properly at 22.8°F and the freezer was functioning at -2.2°F.

General Comments:

Observations:

Hot water, soap and paper towels were available for the hand washing stations.

The three compartment sink was clean and had hot water.

The back area as well as the main breakfast lobby area was in excellent condition and clean.

The cabinets in the main breakfast area were clean and well maintained.

The operator stated that the hotel only provides breakfast 7 days a week.

Overall this facility is well maintained.

Thank you for your time.
FOOD SAFETY EVALUATION REPORT

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RESULTS OF EVALUATION:  [ ] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

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

Received By:  
[Signature]

Agency Representative  
SEMHAR GEBREGZIABIHE

NOTE: This report must be made available to the public on request
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<td>COMFORT INN</td>
<td>(559) 584-9300</td>
<td>PR0005567</td>
<td>September 26, 2019</td>
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<td>Susan Lee-Yang - REHS</td>
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**FOOD SAFETY EVALUATION REPORT**

**CERTIFIED FOOD MANAGER:**

**CITY:**

**BUSINESS PHONE:**

**EXP DATE:**

**ZIP CODE:**

**INSPECTOR:**

**INSPECTION TYPE:**

**DATE:**

**OWNER NAME:**

**FACILITY SITE ADDRESS:**

**FACILITY NAME:**

**COMFORT INN**

10 N IRWIN ST

HANFORD 93230

**THEBAJI ODEERA (559) 584-9300 September 26, 2019**

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**Owner Name:** THEBAJI ODEERA

**Facility Site Address:** 10 N IRWIN ST HANFORD 93230

**Certified Food Manager:** Not Specified

**Exp Date:**

**Inspector:** Susan Lee-Yang - REHS

**Inspection Type:** ROUTINE INSPECTION

**Date:** September 26, 2019

**Owner:** THEBAJI ODEERA

**Facility Site:** 10 N IRWIN ST HANFORD 93230

**Facility Name:** COMFORT INN

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**Potential Food Safety All Star:**

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**RESULTS OF EVALUATION:**

- **PASS**
- **NEEDS IMPROVEMENT**
- **FAIL**

**Reinspection Required:**

- **Yes:**
- **No:** X

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

**Potential Food Safety All Star:**

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**General Comments:**

- Hand wash station has hot water, soap, and paper towels.
- Standing cold reach-in refrigerator in the kitchen was noted at 41F.
- Observed food products stored off the ground.
- Observed facility clean and maintained.

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**Signature:**

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**Received By:**

**Agency Representative:**

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