



County of Kings - Department of Public Health  
Environmental Health Services Division  
330 Campus Drive Hanford, CA 93230  
Phone - 559-584-1411 Fax - 559-584-6040  
Internet - www.countyofkings.com/health/ehs

**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> AL & LOIS B-B-Q PLUS	<b>BUSINESS PHONE:</b> (559) 992-8082	<b>RECORD ID#:</b> PR0005240	<b>DATE:</b> September 09, 2011
<b>FACILITY SITE ADDRESS:</b> 2607 W WHITLEY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> AL RICHARDSON	<b>CERTIFIED FOOD HANDLER:</b> Ellen Chao	<b>EXP DATE:</b> 7/10/2015	<b>INSPECTOR:</b> Troy Hommerding-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:** Some previously cooked food items in the walk in refrigeration unit were not covered. Please cover food items in the walk in to help prevent cross-contamination or adulteration of food products. This was corrected during today's site visit.

**Violation:** IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

**Description/Corrective Action:** Numerous flies were observed in the facility today, please provide fly control. Contact your local pest control company for consultation.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Protective light cover was once again noted missing for the light in the walk in refrigeration unit, please provide a protective light cover for the light in the walk in refrigeration unit.

**General Comments:**

All cold holding temperatures were measured at or below 41°F today. Hot holding temperatures on the steam table measured above 135°F.

Restroom was noted with hot water, paper towels and hand soap.

Please correct the noted violations by the next routine inspection.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> <b>Reinspection Date (on or after):</b> _____ N/A <input type="checkbox"/> Potential Food Safety All Star:
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Troy Hommerding-REHS

Received By: \_\_\_\_\_

Agency Representative

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



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<b>FACILITY NAME:</b> AL & LOIS B-B-Q PLUS	<b>BUSINESS PHONE:</b> (559) 992-8082	<b>RECORD ID#:</b> PR0005240	<b>DATE:</b> April 20, 2011
<b>FACILITY SITE ADDRESS:</b> 2607 W WHITLEY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> AL RICHARDSON	<b>CERTIFIED FOOD HANDLER:</b> Ellen Chao	<b>EXP DATE:</b> 7/10/2015	<b>INSPECTOR:</b> Troy Hommerding-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:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Protective light cover was noted missing in the walk in refrigeration unit, please provide a protective light cover.

**Violation:** IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Walk in refrigeration unit measured at 50°F, inside thermometer indicated 47°F, foods probed inside the walk in unit by a thermocouple measured between 50-53°F.

**General Comments:**

Restroom was noted fully stocked.

Hot holding temperatures were above 135°F

All other cold holding temperatures were below 41°F, please have a service person check the walk in unit. A re-inspection will be conducted on or after May 4, 2011 for the refrigeration unit.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** 5/4/2011

Potential Food Safety All Star:

Received By:

Troy Hommerding-REHS

Agency Representative

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