



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

FACILITY NAME: CHAGUA'S RESTAURANT	BUSINESS PHONE: (559) 992-5039	RECORD ID#: PR0003973	DATE: December 03, 2009
FACILITY SITE ADDRESS: 1943 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ISAURA PARRA DE BARRERA	CERTIFIED FOOD HANDLER: Isaura Parra De Barrera	EXP DATE: 4/18/2012	INSPECTOR: Lee Johnson - 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:

All hot and cold temperatures checked today were satisfactory. All hand wash sinks were fully stocked. The facility is clean and well maintained. Thank you.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Isaura p Barrera

Received By:

Lee Johnson - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHAGUA'S RESTAURANT	BUSINESS PHONE: (559) 992-5039	RECORD ID#: PR0003973	DATE: May 12, 2009
FACILITY SITE ADDRESS: 1943 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ISAURA P BARRERA	CERTIFIED FOOD HANDLER: Isaura Parra De Barrera	EXP DATE: 4/18/2012	INSPECTOR: Lee Johnson - 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The grease filters in the vent hood require cleaning.

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

Description/Corrective Action: The prep table refrigerator measured 44 F. Please monitor and adjust to maintain 41 F or less at all times.

General Comments:

Except as noted, all hot & cold temperatures checked today were good. All hand wash sinks are fully stocked. The facility is generally clean. Thank you.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Isaura Barrera

Lee Johnson - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHAGUA'S RESTAURANT	BUSINESS PHONE: (559) 992-5039	RECORD ID#: PR0003973	DATE: January 07, 2009
FACILITY SITE ADDRESS: 1943 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ISAURA P BARRERA	CERTIFIED FOOD HANDLER: Isaura Parra De Barrera	EXP DATE: 4/18/2012	INSPECTOR: Troy Hommerding

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 FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Today one of the line cooks was noted with an abrasion on the hand that was in the healing process. The line cook was then informed they must use food grade gloves if they any cuts or abrasions on their hands while preparing food items. The cook then donned food grade gloves after washing their hands and returned to food preparation.

General Comments:

- Restrooms and hand wash sinks were fully stocked today.
- Steam table hot holding temperatures were measured above 135°F .
- Refrigeration temperatures were measured at or below 41°F.
- Mechanical dishwasher, test strips indicated it was properly sanitizing.
- Cooks were noted with proper hair restraints.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Isaura Barrera

Troy Hommerding

Received By: _____

Environmental Health Specialist

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