



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: CORCORAN COTTON CLUB	BUSINESS PHONE: (559) 992-8082	RECORD ID#: PR0005240	DATE: September 16, 2010
FACILITY SITE ADDRESS: 2607 W WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ELLEN CHAO	CERTIFIED FOOD HANDLER: Ellen Chao	EXP DATE: 7/10/2015	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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The prep refrigerator measured 45 F. Please adjust to maintain foods at 41F or less at all times.

General Comments:

The facility is clean and well maintained. Except as noted, all hot and cold holding temperatures checked today were satisfactory. All hand wash sinks were fully stocked.

Thank you.

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

Ellen Chao

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: CORCORAN COTTON CLUB	BUSINESS PHONE: (559) 992-8082	RECORD ID#: PR0005240	DATE: May 20, 2010
FACILITY SITE ADDRESS: 2607 W WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: CONSTRUCTION/EQUIPMENT INSF
OWNER NAME: ELLEN CHAO	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: 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: None Noted

General Comments:

Today's site visit is a final inspection.

All refrigeration units were noted in working condition, maintaining a temperature of 41°F.

This facility has a two compartment wash sink and this will be allowed. Please remember to wash/rinse/sanitize in that order, then air dry.

Handwash sink in the kitchen area is satisfactory.

The hood has been serviced and approved by the fire department.

BBQ unit placement has been approved by the fire department.

The employee restroom is in satisfactory condition.

Dry storage area is satisfactory.

Protective light covers have been added to the kitchen lighting.

The attached bar is not open, if the bar is going to be operated by another person, a permit from this department must be obtained by that operator.

This facility must have one person take and pass the mandatory food handlers exam with in 60 days of today.

Before opening to the public the following must be completed.

The City of Corcoran must issue the final occupancy rating for the building.

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Troy Hommerding-REHS

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CORCORAN COTTON CLUB	BUSINESS PHONE: (559) 992-9195	RECORD ID#: PR0005240	DATE: May 04, 2010
FACILITY SITE ADDRESS: 2607 W WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: CONSTRUCTION/EQUIPMENT INSF
OWNER NAME: ELLEN CHAO	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: 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: None Noted

General Comments:

Today's site visit is a pre-final inspection, this facility plans on having an outside BBQ and having indoor service from the kitchen. The following must be completed before the final inspection can be conducted.

Facility must have a separate handwash sink in the kitchen. A handwash sink was noted during today's site visit however it did not have hot or cold water plumbed to it. Hot and cold water along with a mounted soap and paper towel dispenser must be provided.

The two compartment dishwash sink will be allowed at this time, however you must still follow the wash/rinse/sanitize system for washing and cleaning utensils and dishware.

Restrooms must also have hot/cold water at the handwash sink, along with mounted paper towel dispenser and soap for both mens and womens restrooms.

Shatterproof light covers must be provided for all over head lights in the food preparation area.

The existing hood must be cleaned and the fire suppression system must be approved by the fire department. Additionally, the fire department must approve of the outside placement of the BBQ units.

All refrigeration units in the facility must be able to maintain at 41°F and have inside thermometers.

One employee or staff member must take and pass the mandatory food handlers exam with in 60 days.

This facility must have a City of Corcoran business license.

Once the above have been complete , please call this office for a final inspection. The food vending permit and application fee's have been paid, however you may not serve to the public until a final inspection is made by this department and the City of Corcoran has issued the occupancy for the building.

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