



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: COUNTRY STEAK CAFE | BUSINESS PHONE: (559) 992-8526 | RECORD ID#: PR0003973 | DATE: November 22, 2006 |
| FACILITY SITE ADDRESS: 1943 DAIRY AVE | CITY: CORCORAN | ZIP CODE: 93212 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: MIRIAM TORRES | CERTIFIED FOOD HANDLER: CESAR LUNA | EXP DATE: 08/03/2009 | INSPECTOR: Luis Flores |

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 114050]

Description/Corrective Action: The dish-machine pre-rinse faucet leaks continuously from the hot water faucet handle; Repair.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 114115]

Description/Corrective Action: The kitchen area handwash sink drain is stopped up. Clear the drain ASAP.

Violation: IMPROPER EXCLUSION OF VERMIN [HSC 114030]

Description/Corrective Action:

1. Numerous dead cockroaches were observed in the kitchen handwash sink. The roaches were cleaned out. The facility operator contracts with a pest control service.
2. Rodent droppings were observed on the bottom most shelf of the storage room. Clean out the droppings and sanitize. Set traps and monitor.

General Comments:

All hot, cold, and final cooking food temperatures monitored today were satisfactory.

Please work to correct the identified violations as soon as possible.

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|---|---|
| RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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: |

Cesar Luna

Signature: _____

Luis Flores

Environmental Health Officer

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



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|---|--|---------------------------------|---|
| FACILITY NAME: COUNTRY STEAK CAFE | BUSINESS PHONE: (559) 992-8526 | RECORD ID#: PR0003973 | DATE: 03/13/2006 |
| FACILITY SITE ADDRESS: 1943 DAIRY AVE | CITY: CORCORAN | ZIP CODE: 93212 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: MIRIAM TORRES | CERTIFIED FOOD HANDLER: | EXP DATE: | INSPECTOR: Liliana Stransky |

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 114090]

Description/Corrective Action: No sanitizer was observed for the dishwasher. Have unit serviced and keep sanitizer level at 50ppm minimum.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980] [HSC 114010] [HSC 114080]

Description/Corrective Action: Separate raw meats from previously cooked items and store at lowest point of refrigerator. Store all food items a min of 6" above floor level. Remove utensils from storage containers used for food.

Violation: IMPROPER HOLDING OF RAW SHELL EGGS [113997]

Description/Corrective Action: Store raw shell eggs at 45 F or below.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113995 (c)]

Description/Corrective Action: Refrigeration unit next to ice machine holds at 59 F. Remove eggs from this unit and keep refrigerated at 45 F or below - ok to store veggies inside this unit.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113716]

Description/Corrective Action: Did not observe food handling certification. Please fax a copy to the Department at 584-6040.

Violation: IMPROPER REHEATING PROCEDURES FOR HOT HOLDING [HSC 113998 (a)]

Description/Corrective Action: Observed rice at 60 F. Do not reheat PHF's in the steam table. Reheat PHF's in the store or microwave before placing in the steam table and hold at 135 F or higher.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 114115]

Description/Corrective Action: Observed clutter over hand wash sink. Remove clutter to allow frequent use. Restock hand soap for front counter hand wash station.

General Comments: **Reinspection Required:** Yes: No:

A re-inspection will be made on or after 30 days.
 Restroom facilities were observed clean and fully stocked.

Reinspection Date (on or after): 4/14/2006

Potential Food Safety All Star:

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| FACILITY SITE ADDRESS: 1943 DAIRY AVE | CITY: CORCORAN | ZIP CODE: 93212 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: MIRIAM TORRES | CERTIFIED FOOD HANDLER: | EXP DATE: | INSPECTOR: Liliana Stransky |

RESULTS OF EVALUATION:

PASS

NEEDS IMPROVEMENT

FAIL

Miriam Torres

Liliana Stransky

Signature: _____

Environmental Health Officer

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|---|---|---------------------------------|---|
| FACILITY NAME: COUNTRY STEAK CAFE | BUSINESS PHONE: (559) 992-8526 | RECORD ID#: PR0003973 | DATE: April 13, 2006 |
| FACILITY SITE ADDRESS: 1943 DAIRY AVE | CITY: CORCORAN | ZIP CODE: 93212 | INSPECTION TYPE: 1ST FOLLOW UP INSPECTION |
| OWNER NAME: MIRIAM TORRES | CERTIFIED FOOD HANDLER: Luis Leonardo | EXP DATE: 10/21/2005 | INSPECTOR: Liliana Stransky |

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] [HSC 114010] [HSC 114080]

Description/Corrective Action: Raw meats must be stored separate from previously cooked foods or at lowest point of refrigerator.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113716]

Description/Corrective Action: FHC has expired as of 10/05. Please renew within 30 days.
 Facility operator has scheduled a food safety class on site next Tuesday, 4/18/06 at 2:00PM . Please have everyone that is involved with food preparation to be present during training - thank you.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114085]

Description/Corrective Action: Raw meats and seafood must be thawed under cold-running water, inside the microwave or inside the refrigerator. These were observed at room temperature and placed in the refrigerator at time of inspection.

General Comments:

Corrected violations are as follows:
 Sanitizer for dishwasher observed at 50 ppm.
 Eggs stored at 45F.
 All hot-holding temperatures observed at or above 135 F.
 Hand washing facilities were observed uncluttered and stocked with soap and paper towels.

| | |
|---|---|
| RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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: |

Miriam Torres

 Signature:

Liliana Stransky

 Environmental Health Officer

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