



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><br>PABLO'S CREATE YOUR BAKE | <b>BUSINESS PHONE:</b><br>(559) 762-7411     | <b>RECORD ID#:</b><br>PR0008427 | <b>DATE:</b><br>January 26, 2012              |
| <b>FACILITY SITE ADDRESS:</b><br>938 CHASE AVE    | <b>CITY:</b><br>CORCORAN                     | <b>ZIP CODE:</b><br>93212       | <b>INSPECTION TYPE:</b><br>ROUTINE INSPECTION |
| <b>OWNER NAME:</b><br>NICK NOLAN/PAUL SMART       | <b>CERTIFIED FOOD HANDLER:</b><br>Nick Nolan | <b>EXP DATE:</b><br>6/5/2014    | <b>INSPECTOR:</b><br>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:

All cold holding temperatures were at or below 41°F.

Handwash sinks and restroom facilities were noted fully stocked today.

Facility is using a bi-metallic stem thermometer, this thermometer is calibrated daily by staff members and used to document food holding temperatures. Temperatures are logged three times a day.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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><br>PABLO'S CREATE YOUR BAKE | <b>BUSINESS PHONE:</b><br>Not Specified      | <b>RECORD ID#:</b><br>PR0008427 | <b>DATE:</b><br>July 21, 2011                 |
| <b>FACILITY SITE ADDRESS:</b><br>938 CHASE AVE    | <b>CITY:</b><br>CORCORAN                     | <b>ZIP CODE:</b><br>93212       | <b>INSPECTION TYPE:</b><br>ROUTINE INSPECTION |
| <b>OWNER NAME:</b><br>NICK NOLAN/PAUL SMART       | <b>CERTIFIED FOOD HANDLER:</b><br>Nick Nolan | <b>EXP DATE:</b><br>6/5/2014    | <b>INSPECTOR:</b><br>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:

Digital tip sensitive thermometers are being used to monitor food holding temperatures. Temperatures are being logged on a daily basis.

All cold holding temperatures checked today were measured at or below 41°F.

Restrooms and handwash sinks were observed clean and fully stocked today.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Troy Hommerding-REHS

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|---|--|---------------------------------|---|
| <b>FACILITY NAME:</b><br>PABLO'S CREATE YOUR BAKE | <b>BUSINESS PHONE:</b><br>Not Specified      | <b>RECORD ID#:</b><br>PR0008427 | <b>DATE:</b><br>January 11, 2011              |
| <b>FACILITY SITE ADDRESS:</b><br>1105 NORBOE AVE  | <b>CITY:</b><br>CORCORAN                     | <b>ZIP CODE:</b><br>93230       | <b>INSPECTION TYPE:</b><br>ROUTINE INSPECTION |
| <b>OWNER NAME:</b><br>NICK NOLAN/PAUL SMART       | <b>CERTIFIED FOOD HANDLER:</b><br>Nick Nolan | <b>EXP DATE:</b><br>6/5/2014    | <b>INSPECTOR:</b><br>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:

Take and bake pizzas and cold sandwiches to go only. No cooking occurs on site. Facility is clean, all hand wash sinks were fully stocked. All cold temperatures were 41F or less.

Recommend instalation of a hand wash station in the front to facilitate handwashing when only one employee is present (prepping food and handling money).

|   |  |
|---|--|
| <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> <u>          N/A          </u><br><input type="checkbox"/> Potential Food Safety All Star: |

*Shawn M. Nolan*

*Lee Johnson - REHS*

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

Agency Representative \_\_\_\_\_

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