



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: TAKE 10 CAFETERIA - CSP	BUSINESS PHONE: (559) 992-8752	RECORD ID#: PR0000494	DATE: March 21, 2011
FACILITY SITE ADDRESS: 4001 KING AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TAKE 10 FOOD SERVICES	CERTIFIED FOOD HANDLER: Maria Languilla	EXP DATE: 2/2/2015	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 walk in refrigerator measured 46F and the milk reach in measured 48F. Maintenance was called for adjustment during inspection. Units must be repaired to hold 41F or less (45F for milk, but recommend 41F).

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

Description/Corrective Action: Hamburger patties were noted held at 110 due to improper placement of the holding pan in the hot holding system. The meat was discarded. Individual servings of soup were noted stored at 85F in a hot holding unit that was not turned on. The soup was discarded by staff. All other hot holding temperatures checked today were satisfactory.

General Comments:

Date marking is practiced in this facility, and temperatures are logged most days. The mechanical dish washer has been out of service, but the facility uses its 3 compartment sink. Please insure that paper towel dispenser cover are reinstalled, and that soap and paper towel dispensers are reinstalled in the area of wall repair.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Angela Lopez

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: TAKE 10 CAFETERIA - CSP	BUSINESS PHONE: (559) 992-9900	RECORD ID#: PR0000494	DATE: May 25, 2010
FACILITY SITE ADDRESS: 4001 KING AVE-TAKE 10	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TAKE 10 FOOD SERVICES	CERTIFIED FOOD HANDLER: Maria Languilla	EXP DATE: 2/2/2015	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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Meat slicer needs cleaning, old food debris was noted on some areas. Please clean and sanitize.

General Comments:

All cold holding temperatures were noted below 41°F. Hot holding steam table temperatures were measured above 135°F.

Employee restroom was noted stocked today.

Handwash sinks were noted properly stocked today. Facility is using a probe type digital thermometer. Temperature monthly log sheets were noted, however, this month's log sheet was not viewed.

Employees were noted thawing food products properly under cool running water.

Employees were noted cooling food products properly in shallow metal pans.

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:

Tricia Nawrocz

Received By:

Troy Hommerding-REHS

Agency Representative

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