



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> TAKE 10 FOOD SERVICES-SATF	<b>BUSINESS PHONE:</b> (559) 992-4118	<b>RECORD ID#:</b> PR0006873	<b>DATE:</b> September 09, 2011
<b>FACILITY SITE ADDRESS:</b> 900 QUEBEC AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> TAKE 10 FOOD SERVICES	<b>CERTIFIED FOOD HANDLER:</b> SULMA GOMEZ	<b>EXP DATE:</b> 3/28/2014	<b>INSPECTOR:</b> 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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Refrigeration unit #3, left side door seal is damaged and requires replacing. The door will not stay properly closed. Please replace the damaged door seal.

New wall mounted hand soap dispensers need to be mounted to wall. Current soap dispensers did not always work properly. Please replace dispenser units.

**Violation:** IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

**Description/Corrective Action:** Flies were noted inside the kitchen area, please provide fly control for the kitchen area. (i.e. UV fly light with sticky trap)

**General Comments:**

Facility is logging cold holding temperatures. All cold holding temperatures measured today were at or below 41°F.

Steam table for hot holding food items was empty today, no hot held food items were observed.

This facility does have digital probe type thermometers for monitoring cooking, hot, and cold holding temperatures.

Employee restroom is satisfactory.

Facility is still using the three compartment sink for cleaning utensils, sanitizer levels were satisfactory. The mechanical dishwashing unit still requires repair.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

*Amparo Garcia*

*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> TAKE 10 FOOD SERVICES-SATF	<b>BUSINESS PHONE:</b> (559) 992-4118	<b>RECORD ID#:</b> PR0006873	<b>DATE:</b> March 21, 2011
<b>FACILITY SITE ADDRESS:</b> 900 QUEBEC AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> TAKE 10 FOOD SERVICES	<b>CERTIFIED FOOD HANDLER:</b> SULMA GOMEZ	<b>EXP DATE:</b> 3/28/2014	<b>INSPECTOR:</b> 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 mechanical dish washer has been out of service for several years and the facility uses the 3 compartment sink for dish washing. The 3rd sink currently has a leak however and is out of service. A repair work order has reportedly been submitted. In the mean time, after rinsing dishes in the 2nd sink, please refill that sink and add sanitizing agent to be able to perform the 3rd sanitizing step.

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

**Description/Corrective Action:** Refrigerator unit #3 measured 46F. Doors on this unit reportedly do not always close correctly. A work order for repair has been submitted. All other cold temperatures checked today were satisfactory.

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

**Description/Corrective Action:** Due to improper placement in the hot holding system, chicken breast patties measured from 120-128F. All other hot holding temperatures checked today were satisfactory. The set up was corrected and the patties were reheated and returned to hot holding.

**General Comments:**

This regularly logs temperatures. Date marking and color coded cutting boards are also in use. Proper cooling and thawing techniques were noted during inspection. Fly fans and fly traps were noted in use. The facility generally appears well organized and clean.

Thank you.

<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> N/A <input checked="" type="checkbox"/> Potential Food Safety All Star:

*Sulma Gomez*

*Lee Johnson - REHS*

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

Agency Representative

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<b>FACILITY NAME:</b> TAKE 10 FOOD SERVICES-SATF	<b>BUSINESS PHONE:</b> (559) 992-4118	<b>RECORD ID#:</b> PR0006873	<b>DATE:</b> May 25, 2010
<b>FACILITY SITE ADDRESS:</b> 900 QUEBEC AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> TAKE 10 FOOD SERVICES	<b>CERTIFIED FOOD HANDLER:</b> SULMA GOMEZ	<b>EXP DATE:</b> 3/28/2014	<b>INSPECTOR:</b> 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 measured at or below 41°F

All hot holding temperatures (steam table) were measured above 135°F

Employee restroom and handwash sinks were all fully stocked today.

Facility is logging refrigeration temperatures, logs were viewed today.

A digital probe thermometer is present and used for temperature monitoring.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Sulma Gomez*

Received By:

*Troy Hommerding-REHS*

Agency Representative

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