



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 FOOD SERVICES-SATF	BUSINESS PHONE: (559) 992-4118	RECORD ID#: PR0006873	DATE: December 10, 2009
FACILITY SITE ADDRESS: 900 QUEBEC AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TAKE 10 FOOD SERVICES	CERTIFIED FOOD HANDLER: SULMA GOMEZ	EXP DATE: 3/28/2014	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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: All hot holding temperatures checked were 135F or above, with the exception of the mixed vegetables, which measured 128F. Please insure all hot foods are held at no less than 135F at all times.

General Comments:

All cold temperatures checked were satisfactory. The facility appeared clean and well organized. Temperatures are checked and logged daily. All hand wash stations were fully stocked. Recommend placing containers of hand soap in wall mounted cases.

Thank you.

RESULTS OF EVALUATION: [X] PASS [] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[X] Potential Food Safety All Star:

Sulma Gomez

Lee Johnson - REHS

Received By:

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 FOOD SERVICES-SATF	BUSINESS PHONE: (559) 992-4118	RECORD ID#: PR0006873	DATE: May 15, 2009
FACILITY SITE ADDRESS: 900 QUEBEC AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TAKE 10 FOOD SERVICES	CERTIFIED FOOD HANDLER: ALICIA MORAN	EXP DATE: 9/17/2011	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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Kitchen steam table temperatures ranged from 122 to 135+F. All temperatures of food items in the front hot holding unit were above 135F except corn dogs which were stacked high and measured 110F. Please adjust both hot holding units or otherwise reposition or cover food to keep all hot foods at 135F or higher at all times.

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

Description/Corrective Action: The #1 refrigerator (prep) in the kitchen measured 50F. The Pepsi 2 door reach-in measured 48F. The Deerfield sandwich refrigerator measured 43F. Please adjust all units to maintain 41F or less at all times.

General Comments:

Systems are in place for daily documentation of temperatures and weekly calibration of thermometers, however these procedures are not followed regularly (no calibration was documented since 4/22, and May temperature documentation is spotty. Please insure all internal procedures for quality assurance documentation are followed.

Some flies were noted in the dining area. One fly trap was functional, but another was noted not to be turned on. Please use all available fly lights.

All hand wash stations were fully stocked. The facility is generally clean. Date marking of product in the walk-in is occurring. Color coded cutting boards are also used. 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:

Amparo Duran

Received By:

Lee Johnson - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TAKE 10 FOOD SERVICES-SATF	BUSINESS PHONE: (559) 992-4118	RECORD ID#: PR0006873	DATE: September 30, 2008
FACILITY SITE ADDRESS: 900 QUEBEC AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TAKE 10 FOOD SERVICES	CERTIFIED FOOD HANDLER: ALICIA MORAN	EXP DATE: 9/17/2011	INSPECTOR: Lee Johnson

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: The facility is generally clean, but please clean floor below shelving in dry storage room regularly to remove accumulated debris.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: No paper towels were available at the front hand wash station (all other hand wash stations were fully stocked). Paper towels were installed by staff during inspection.

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

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

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Food debris was noted on the underside of the slicer. Please clean thoroughly after using.

General Comments:

All hot holding temperatures were above 135F. Proper cooling of hot foods in shallow pans in the walk in was observed. Facility uses color coded cutting boards to help prevent cross contamination. Date marking of product is also used. Facility is generally clean and well-managed. Pest control service is provided monthly by the prison. 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 checked="" type="checkbox"/> Potential Food Safety All Star:

Alicia Molina

Received By:

Lee Johnson

Environmental Health Specialist

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