



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> ALICIA'S CAFE	<b>BUSINESS PHONE:</b> (559) 584-2646	<b>RECORD ID#:</b> PR0005031	<b>DATE:</b> July 15, 2011
<b>FACILITY SITE ADDRESS:</b> 441 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MARTIN & MARY ALICE SCHWARTZ	<b>CERTIFIED FOOD HANDLER:</b> MARTIN A SCHWARTZ	<b>EXP DATE:</b> 7/20/2011	<b>INSPECTOR:</b> Susan Lee-Yang - 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 CLEANLINESS OR HYGIENE OF FOODHANDLERS [HSC 113967-113973]

**Description/Corrective Action:** All food employees need to wash their hands more frequently (ie: before and after handling food products, when returning to work).  
  
Observed food handler chewing gum and wearing acrylic nails.  
All food handlers must not be clewing gum or eat anything when preparing or cooking food. Furthermore, if food handlers have acrylic nails or polished nails, disposable gloves must be worn.

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

**Description/Corrective Action:** Sanitizer solution was noted at 0 ppm.  
Chlorine sanitizer must be at least 100 ppm.  
Change the rinse and sanitizer solutions more frequently.

**Violation:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Observed raw chicken stored directly above vegetables.  
All raw potentially hazardous foods must be stored underneath and away from ready-to-eat foods.  
  
Observed boxes of tomatoes stored directly on the ground inside walk-in refrigerator.  
All food products must be stored at least 6 inches off the ground.

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

**Description/Corrective Action:** Ensure hand wash stations are stocked with soap and paper towels.  
  
Observed dishes inside hand wash station.  
Hand wash stations must be kept clear and be accessible at all times.

**General Comments:**

All cold holding units noted today were satisfactory.  
  
Observed bar area clean and well maintained.  
  
Please correct today's noted violations to prevent further re-inspections and/or enfacements.

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



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<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" 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 type="checkbox"/> Potential Food Safety All Star:
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Susan Lee-Yang - REHS

Received By:

Agency Representative

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<b>FACILITY NAME:</b> ALICIA'S CAFE	<b>BUSINESS PHONE:</b> (559) 584-2646	<b>RECORD ID#:</b> PR0005031	<b>DATE:</b> January 27, 2011
<b>FACILITY SITE ADDRESS:</b> 441 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MARTIN & MARY ALICE SCHWARTZ	<b>CERTIFIED FOOD HANDLER:</b> MARTIN A SCHWARTZ	<b>EXP DATE:</b> 7/20/2011	<b>INSPECTOR:</b> Yatee Patel - 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:** Mold was observed on the interior ceiling area of the ice machine. Wipe clean the specified area with a bleach solution.

**General Comments:**

Monitor the reach-in unit and be sure it holds 41° F or below.

All temperatures were good.

Be sure hand wash sink if free to use all times.

Overall, the food facility appeared in satisfactory operational condition.

In order to be considered for the Department issued Food Safety All-Star Award, the facility needs to implement a food temperature control monitoring program. Please keep in mind that other food safety criteria must also be met in order to qualify for the award.

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

**Reinspection Required:** Yes:  No:

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

Potential Food Safety All Star:

Received By:

Yatee Patel - REHS

Agency Representative

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<b>FACILITY NAME:</b> ALICIA'S CAFE	<b>BUSINESS PHONE:</b> (559) 584-2646	<b>RECORD ID#:</b> PR0005031	<b>DATE:</b> April 06, 2010
<b>FACILITY SITE ADDRESS:</b> 441 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MARTIN & MARY ALICE SCHWARTZ	<b>CERTIFIED FOOD HANDLER:</b> MARTIN A SCHWARTZ	<b>EXP DATE:</b> 7/20/2011	<b>INSPECTOR:</b> Susan Lee-Yang - REHS

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**Violation:** RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

**Description/Corrective Action:** Observed men's restroom without adequate hot water. Please repair hand wash sink in men's restroom to have hot water.

**General Comments:**

Observed hand wash station fully stocked with soap and paper towels.

All cold holding units were noted satisfactory at time of inspection.

Rice and soup on the steam table were noted above 135°F.

Observed hood area and filters clean and well maintained.

Observed bar area well maintained.

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

*Mary Alice Schwartz*

Received By:

*Susan Lee-Yang - REHS*

Agency Representative

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