



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: BANGAR'S TEXACO	BUSINESS PHONE: (559) 584-9783	RECORD ID#: PR0000584	DATE: May 27, 2010
FACILITY SITE ADDRESS: 711 E LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KARAM SINGH BANGAR	CERTIFIED FOOD HANDLER: MANDEEP BANGAR	EXP DATE: 10/26/2014	INSPECTOR: 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed fryer with build up of dust & oil. Please clean on a regular basis. Observed facility did not have proper sanitizing for cleaning of utensils. Please use bleach or chlorine to sanitize equipment.

General Comments:

Observed Chicken and burritos in warming unit above 135° F. All cold units were noted at 41° F or below.

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

S.K. Bangar

Susan Lee-Yang - 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: BANGAR'S TEXACO	BUSINESS PHONE: (559) 584-9783	RECORD ID#: PR0000584	DATE: May 14, 2009
FACILITY SITE ADDRESS: 711 E LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KARAM SINGH BANGAR	CERTIFIED FOOD HANDLER: MARCO OLEA	EXP DATE: 3/30/2009	INSPECTOR: Liliana Stransky - 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: Please raise temperatures of hot-holding unit. Hamburgers and corn dogs were observed at 130° F.

General Comments:

All cold holding temperatures were satisfactory. No vermin problem was observed today. The chicken deep fryer and hood was noted clean. 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): <u>N/A</u> <input type="checkbox"/> Potential Food Safety All Star:

S. K. Bangar

Received By:

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BANGAR LIQUOR, FOOD & GAS	BUSINESS PHONE: (559) 584-9783	RECORD ID#: PR0000584	DATE: May 21, 2008
FACILITY SITE ADDRESS: 711 E LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KARAM BANGAR	CERTIFIED FOOD HANDLER: MARCO OLEA	EXP DATE: 3/30/2009	INSPECTOR: Yatee Patel

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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Provide hot water, soap and paper towels for the handwash sink.

Violation: VERMIN INFESTATION [HSC 114259.1]

Description/Corrective Action: Observed cockroach infestation in the back storage area. No cooking allowed until this department approves.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Poor sanitation was observed at the facility. Establish a daily cleaning schedule.

General Comments:

All cold food temperatures measured today were satisfactory.
Please note that a re-inspection will be performed at no charge. Each additional re-inspection required to verify compliance with necessary corrections listed in today's inspection report will be assessed \$95.00 re-inspection fees.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input checked="" type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/>
	Reinspection Date (on or after): <u>6/21/2008</u> <input type="checkbox"/> Potential Food Safety All Star:

J K Berger

Signature:

Yatee Patel

Environmental Health Officer

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