

INSPECTION REPORT

KINGS COUNTY HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL
HEALTH SERVICES
<http://www.countyofkings.com/health/ehs>



330 CAMPUS DRIVE
HANFORD, CA 93230
(559) 584-1411
FAX: (559) 584-6040

| | | | |
|----------------|------------------------------------|----------|---------------|
| BUSINESS NAME: | <u>Blueberry Hill</u> | DATE: | <u>2-6-12</u> |
| ADDRESS: | <u>1574 Lacey Blvd Hanford, CA</u> | | |
| OWNER/OPERATOR | _____ | | |
| PHONE #: | LIC PLATE #: | PROGRAM: | <u>1614</u> |

* Routine Inspection *

Please correct the following deficiencies:

- ① Use proper thawing method for frozen meat: under refrigeration, in the microwave, under cold running water or direct cooking.
- ② Reheat previously cooked foods to 165°F (stove top or microwave) before placing the items in the steam table for hot holding.
- ③ Store the ice bucket outside the ice machine.
- ④ Deep cleaning is required for the cooking equipment. Remove excess build-up of food debris and grease.
- ⑤ Sanitizer for dishwasher must be a minimum of 50 ppm.

The following observations were also made:

- * Hand washing stations were observed fully stocked.
- * Sanitizer buckets were observed with sanitizer at 100 ppm.
- * All refrigeration units were observed at 41°F or below.
- * Food handler certification is available for employees.

Inspection Result - IMPROVEMENT NEEDED

Thank you!

Inspector:

Liliana Stransky
Liliana Stransky

Received by:

John Deering

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County of Kings - Department of Public Health

Environmental Health Services Division

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FOOD SAFETY EVALUATION REPORT

| | | | |
|-----------------------------------------------------|------------------------------------------------|---------------------------------|-----------------------------------------------------|
| FACILITY NAME: BLUEBERRY HILL | BUSINESS PHONE: (559) 589-6493 | RECORD ID#: PR0006103 | DATE: July 27, 2011 |
| FACILITY SITE ADDRESS: 1574 LACEY BLVD | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: 2ND+ FOLLOWUP INSPECTION |
| OWNER NAME: HERVEY T BROOKS/STEVE SUTPHIN | CERTIFIED FOOD HANDLER: KATHY KNIGHT | EXP DATE: 1/26/2014 | 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: None Noted

General Comments:

Today's billable re-inspection revealed the following:

- All cold holding units were noted satisfactory.
- Invoices were available for review.
- As a reminder, monitor all holding units everyday.

Thank you for your cooperation!

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Kathy Knight

Received By:

Susan Lee-Yang - 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: BLUEBERRY HILL | BUSINESS PHONE: (559) 589-6493 | RECORD ID#: PR0006103 | DATE: July 21, 2011 |
| FACILITY SITE ADDRESS: 1574 LACEY BLVD | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: 1ST FOLLOW UP INSPECTION |
| OWNER NAME: HERVEY T BROOKS/STEVE SUTPHIN | CERTIFIED FOOD HANDLER: KATHY KNIGHT | EXP DATE: 1/26/2014 | 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Cold holding unit storing eggs and whip cream and refrigerator #2 were still noted above 41°F. As noted in the last report, do not use the unit storing eggs and whip cream until approved by our Department. Failure to comply will result in an administrative hearing for which you will be changed \$220.

General Comments:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection. The following was noted during today's inspection:

- Some of the cold holding units were noted at or below 41°F.
- The soap dispenser was replaced.
- The pipe underneath hand wash sink was repaired.

A 2nd re-inspection will be performed with a service charge of \$220 to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed \$220 per inspection and/or an administrative hearing.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 7/25/2011

Potential Food Safety All Star:

Kathy Knight

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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