



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: BUBBA'S FOOD & LIQUOR	BUSINESS PHONE: (559) 582-0149	RECORD ID#: PR0000653	DATE: April 28, 2009
FACILITY SITE ADDRESS: 929 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JASPINDER SINGH	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Mold was observed on the interior ceiling area of the ice machine. Wipe clean the specified area with a bleach solution.

Violation: VERMIN INFESTATION [HSC 114259.1]

Description/Corrective Action: Mouse droppings were noted in cabinet under soda machine. You must contact a pest control operator for regular treatment services.

General Comments:

Be sure all hot holding items are held at 135° F or above.
Cold holding temperatures were 41°F or below.
General cleaning is needed.
No cooking was observed. Thank you.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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> </u> N/A <input type="checkbox"/> Potential Food Safety All Star:

Yatee Patel - REHS

Received By: _____

Agency Representative

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



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: BUBBA'S FOOD & LIQUOR	BUSINESS PHONE: (559) 582-0149	RECORD ID#: PR0000653	DATE: October 10, 2008
FACILITY SITE ADDRESS: 929 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JASPINDER SINGH	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Susan Lee-Yang

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: Ice machine had accumulated debris. Please make sure to routinely clean the unit.

General Comments:

Facility is currently not selling hot potentially hazardous foods. However, operator will be contacting us once he receives the enclosed deep fat fryer prior to selling any foods. Cold holding units measured at 43° F and restroom was stocked with soap and paper towels.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Jane Smith

Susan Lee-Yang

Received By:

Environmental Health Specialist

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



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: BUBBA'S FOOD & LIQUOR	BUSINESS PHONE: (559) 582-0149	RECORD ID#: PR0000653	DATE: April 01, 2008
FACILITY SITE ADDRESS: 929 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JASPINDER SINGH	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Observed Hot dogs, burritos, potato wedges at a temperature of 120°F - 125°F. Previous violations also indicate temp monitoring issues. Please fix unit & only use microwave to heat up prepackaged foods. Maintain hot foods at 135° or above.

Violation: IMPROPER REHEATING PROCEDURES FOR HOT HOLDING [HSC 114016]

Description/Corrective Action: Second Violation : Facility is still using a deep fat fryer for heating & cooking packaged foods. Food was VC&D since it was out of safe temperature zone & heated by an unapproved source. See VC&D form.

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

Description/Corrective Action: Poor sanitation was observed at the facility in the back room & rest room. Establish a daily cleaning schedule.

General Comments:

An Administrative hearing will be scheduled if facility continues to use unapproved frying method. Contact City of Hanford & Fire department for usage of hood less fryers.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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:

Signature: 

Yatee Patel
 Environmental Health Officer

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