



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: COUNTRY WAFFLES	BUSINESS PHONE: (559) 589-0624	RECORD ID#: PR0006103	DATE: August 21, 2009
FACILITY SITE ADDRESS: 1574 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: RAJDEEP 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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed alot of grease accumulation around the equipments. Please clean regularly.

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

Description/Corrective Action: The ice machine scoop was observed stored in a resting position in the ice bed. Remove the ice scoop and store it either in the build-in stand or on a clean surface.

General Comments:

All previous notations have been corrected.

Keep up on the cleaning schedule and regular maintainance of the facility.

Thank you.

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

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: COUNTRY WAFFLES	BUSINESS PHONE: (559) 589-0624	RECORD ID#: PR0006103	DATE: June 02, 2009
FACILITY SITE ADDRESS: 1574 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RAJDEEP 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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The kitchen exhaust hood was observed with significant grease accumulation. Have the unit thoroughly cleaned ASAP within the next 48 hours.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Observed back door open. Keep closed unless used for delivery.

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.

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

Description/Corrective Action: Discontinue to store any utensils or food items inside ice-machine. Observed container of lemon wedges inside ice-machine.

The ice machine scoop was observed stored in a resting position in the ice bed. Remove the ice scoop and store it either in a clean container or on a clean surface.

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

Description/Corrective Action: Observed foods placed on the floor inside walk-in. Discontinue this practice.

Discontinue storing "ready-to-eat" food items under or near raw product. Always store raw meats on the lowest shelf to prevent cross contamination.

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

Description/Corrective Action: The handwash sink located in the cook area was inaccessible. Discontinue to place washing utensils inside hand washing sink.

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

Description/Corrective Action: Reach-in near cook area measured 52° F. Maintain all cold holding units & foods at 41° F or below.

General Comments:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: COUNTRY WAFFLES	BUSINESS PHONE: (559) 589-0624	RECORD ID#: PR0006103	DATE: December 19, 2008
FACILITY SITE ADDRESS: 1574 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RAJDEEP SINGH	CERTIFIED FOOD HANDLER: CHRIS NORTH	EXP DATE: 7/6/2010	INSPECTOR: Liliana Stransky

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: Repair water leak for the hand washing sink near scullery area. Hand soap dispenser was also observed nonfunctional. All other hand washing stations were observed with soap and paper towels.

Violation: IMPROPER FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

Description/Corrective Action: No temperature violations were noted during today's inspection; however, monitoring of potentially hazardous foods is not being conducted. Monitor and record temperatures of PHF's on a daily basis. These records should be available for review.

General Comments:

Clean kitchen area frequently and remove excess debris buildup from all work surfaces. Sysco was delivering food product at the time of the inspection. All refrigerated product was observed arriving at adequate temperatures. The truck was observed clean and with functional refrigeration.

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:

Liliana Stransky

Received By: _____

Environmental Health Specialist

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