



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: DAISY REY'S COUNTRY KITCHEN	BUSINESS PHONE: (559) 585-8902	RECORD ID#: PR0000124	DATE: July 28, 2011
FACILITY SITE ADDRESS: 102 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: REY & MARGIE GARZA	CERTIFIED FOOD HANDLER: JOSEPH M. ROBERG	EXP DATE: 6/14/2013	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: None Noted

General Comments:

- All cold (<41 ° F) & hot holding (>135° F) foods were satisfactory.
- Hand washing stations were fully stocked.
- 3 compartment sink is equipped with sanitizer.
- Restroom was in a satisfactory condition.
- Temperature logs are filled in.
- Overall, the food facility appeared in good operational condition.

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 checked="" type="checkbox"/> Potential Food Safety All Star:
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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: DAISY REY'S COUNTRY KITCHEN	BUSINESS PHONE: (559) 583-1808	RECORD ID#: PR0000124	DATE: December 23, 2010
FACILITY SITE ADDRESS: 102 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: REY & MARGIE GARZA	CERTIFIED FOOD HANDLER: JOSEPH M. ROBERG	EXP DATE: 6/14/2013	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:

Restroom and hand wash station had hot water, soap, and paper towels.

All cold holding units were noted at or below 41°F.

Chlorine sanitizer was noted at 100 ppm.

Facility is clean and organized.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Susan Lee-Yang - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DAISY REY'S COUNTRY KITCHEN	BUSINESS PHONE: (559) 583-1808	RECORD ID#: PR0000124	DATE: April 01, 2010
FACILITY SITE ADDRESS: 102 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: REY & MARGIE GARZA	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Please submit proof of food safety certification within 30 days by faxing a copy to the Department and posting a copy at the facility.

General Comments:

Observed all refrigeration units at or below 41° F. Soups were above 135°F. The hand washing stations were observed stocked with soap and paper towels. Please make sure you are using 100 ppm of chlorine sanitizer for the manual rinse cycle. Overall, the facility was observed clean and organized.

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

Liliana Stransky - REHS

Received By: _____

Agency Representative

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