



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: DELICIOUS BBQ PLUS	BUSINESS PHONE: (559) 904-1628	RECORD ID#: PR0008454	DATE: April 18, 2012
FACILITY SITE ADDRESS: 1702 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AL RICHARDSON	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Kimberly Marquez

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 FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed 3 compartment facet broken. Please fix immediately.

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

Description/Corrective Action: Observed no paper towels at hand sink. Please keep hand sink stocked at all times to promote proper hand washing.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Observed no manager certification at time of inspection. Please provide before May 29, 2012 and fax a copy to Kings County Environmental health Department.

Observed no employee's with food handler cards. Please provide before May 18, 2012.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed dried build up around slicer and can opener. Please clean and maintain clean.

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

Description/Corrective Action: Observed rice noted at 72F, chicken and vegetables noted at 67F and beans at noted at 70F. Please maintain hot holding at 135F and above. (Food discarded at time of inspection)

Violation: IMPROPER USE OR STORAGE OF TOXIC MATERIALS [HSC 114254-114254.3]

Description/Corrective Action: Observed raid used to treat flies. Please discontinue the use of raid in the facility.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: Observed sanitizer bucket noted at 0ppm chorine. Please provide sanitizer test strips to ensure proper sanitize levels of 100ppm chlorine.

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

Description/Corrective Action: Observed raw eggs, raw chicken stored above ready to eat food. Please store potentially hazardous food on bottom shelf to prevent cross contamination. (Issue fixed at time of inspection.)

General Comments:

A re-inspection will be performed at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed \$220 per inspection. A re-inspection will be conducted on of after April 30,2012.

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: DELICIOUS BBQ PLUS	BUSINESS PHONE: (559) 904-1628	RECORD ID#: PR0008454	DATE: April 18, 2012
FACILITY SITE ADDRESS: 1702 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AL RICHARDSON	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Kimberly Marquez

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.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): _____ N/A

Potential Food Safety All Star:

Al Richardson

Received By:

Kimberly Marquez

Agency Representative

Received By:

Kimberly Marquez

Agency Representative

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

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>Delicious BBQ</u>	DATE:	<u>2-2-12</u>
ADDRESS:	<u>1702 N. 10th Ave Hanford, CA</u>		
OWNER/OPERATOR	_____		
PHONE #:	<u>585-8654</u>	LIC PLATE #:	_____
PROGRAM:	<u>1614</u>		

Routine Inspection

- ⊗ Hand washing station was observed without paper towels.
- ⊗ Please do not use the steam warming units for reheating foods. These units are intended for hot holding only.
 - ① Reheat foods in the microwave to 165°F
 - ② Hold hot foods in the warmer at 135°F or higher
- ⊗ Food manager certification was not available at time of inspection.
 - ③ Post certification at the facility and forward a copy of the certificate to the office.
 - ④ Have all employees pass the food handler course required by law in California and have available proof on hand for inspections.
- ⊗ Observed lack of hand washing practice by the food handler.
 - ⑤ Conduct frequent hand washing between tasks, and use single use paper towels for drying.

Inspector:

[Signature]

Helena Stransky

Received by:

[Signature]

Page 1 of 1



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: DELICIOUS BBQ PLUS	BUSINESS PHONE: (559) 904-1628	RECORD ID#: PR0008454	DATE: December 07, 2011
FACILITY SITE ADDRESS: 1702 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ENFORC ACTS(NIA, NOV, CASE TF
OWNER NAME: AL RICHARDSON	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Luis Flores

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:

A facility visit was made today to provide formal notification to the operator that the check utilized for payment of the food vending permit application filed last month was returned to this Department from the business operator's bank due to insufficient funds.

Please be advised that the current fee now due is \$310.00. Payment must be made immediately in the form of either a cashier's check, money order, or cash. Payment is to be received by no later than 5:00 PM today or the food vending permit for this establishment will be suspended and the operation will be required to cease and desist from further operation as of Thursday, Dec. 8, 2011.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Luis Flores

Received By:

Agency Representative

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