



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: EDDIE'S CATERING	BUSINESS PHONE: (559) 707-8796	RECORD ID#: PR0000544	DATE: April 07, 2011
FACILITY SITE ADDRESS: 5484 13TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TERESA HILDEBRAND	CERTIFIED FOOD HANDLER: TERESA HILDEBRAND	EXP DATE: 3/16/2015	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: None Noted

General Comments:

Refrigeration units observed at or below 41F.
Hand washing station was observed stocked with soap and paper towels. Hot water was also available.
The facility was observed clean and well maintained.
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:

Liliana Stransky - REHS

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EDDIE'S CATERING	BUSINESS PHONE: (559) 707-8796	RECORD ID#: PR0000544	DATE: February 22, 2010
FACILITY SITE ADDRESS: 5484 13TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TELVENA AZEVEDO	CERTIFIED FOOD HANDLER: TERESA HILDEBRAND	EXP DATE: 4/13/2010	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:

Cold holding refrigeration units measured 41F.

Hot water present in kitchen and bathroom and observed with soap and paper towels.

Bleach is used for sanitizing dishes.

General cleaning of the floors is needed along with the can opener attached on the wooden table.

Reminder: Food handlers Certificate expires in April.

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

Received By: _____

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EDDIE'S CATERING	BUSINESS PHONE: (559) 707-8796	RECORD ID#: PR0000544	DATE: February 23, 2009
FACILITY SITE ADDRESS: 5484 13TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TELVENA AZEVEDO	CERTIFIED FOOD HANDLER: TERESA HILDEBRAND	EXP DATE: 4/13/2010	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:

Observed hand wash station fully stocked with soap and paper towels.

All cold holding units measured below 41° F.

Facility is in good operating 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 type="checkbox"/> Potential Food Safety All Star:

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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