



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: ELDORA MATTOS	BUSINESS PHONE: (559) 584-7749	RECORD ID#: PR0000179	DATE: April 20, 2012
FACILITY SITE ADDRESS: 150 E BIRCH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ELDORA MATTOS	CERTIFIED FOOD HANDLER: TIM MATTOS	EXP DATE: 3/16/2015	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:

Hand wash station had hot water, soap, and paper towels.
Final rinse temperature for dishwasher was at 180 F.
Observed all products stored on the shelf.
Receipts for purchases were available for review.
Menu included: underground beef, corn, rice, green salad, strawberries, grapes, and ice cream.
Chlorine sanitizer bucket was noted at 100 ppm.
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:
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Eldora A Mattos

Received By:

Susan Lee-Yang - REHS

Agency Representative

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

FOOD SAFETY EVALUATION REPORT

**KINGS COUNTY HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL
HEALTH SERVICES**



**330 CAMPUS DRIVE
HANFORD, CA 93230
(559) 584-1411
FAX (559) 584-6040**

BUSINESS NAME <u>Eldora Mattos</u>	DATE: <u>4-17-10</u>
BUSINESS ADDRESS _____	MAILING ADDRESS _____
OWNER/OPERATOR _____	LIC # _____ ID# _____

NRESF: Tim Mattos Expires: 3/16/2015

- Observed hand wash station stocked with soap and paper towels.
- Chlorine sanitizer was noted at 100 ppm.
- Shredded beef was noted at 186°F.
- Reach-in refrigerator was noted 46°F. Please monitor unit and if unit does not drop to 41°F or below, please, notify facility (Hanford Civic Center).
- Observed all food products stored on shelves.
- Thank you!

Inspector: Sue Lee-King

Received by: Eldora Mattos

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KINGS COUNTY HEALTH DEPARTMENT
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HEALTH SERVICES



330 CAMPUS DRIVE
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BUSINESS NAME	<u>Eldora's Catering</u>	DATE:	<u>3/28/09</u>
BUSINESS ADDRESS	<u>Civic Auditorium</u>	MAILING ADDRESS	
OWNER/OPERATOR	<u>Eldora Mattos</u>	LIC #	
		ID#	

* Mom + son Dinner/Dance event catered by Eldora's
Menu: shredded beef, corn, green salad, chicken
tenders and ambrosia salad
ice cream for dessert.

- foods are canned or pre-packaged purchased at Smart + Final and mixed on site.
- the meat was purchased at Valley Foods & Costco and prepared onsite.
- temperatures today were satisfactory. Refrigeration was observed at 41°F. Meat was 212°F.
- Operator has gloves to minimize food handling.
- Sanitizer packet was observed at 200 ppm Cl.

- ① Obtain and submit proof of food handler certification within 30 days. Fax a copy of the certificate or proof that the test was taken.
- ② Obtain a digital probe thermometer and replace the ^{non} digital probe on hand.
- ③ Retain copies of receipts for the foods purchased.

Inspector: [Signature]

Received by: Eldora Mattos