



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

<b>FACILITY NAME:</b> KCAO - WAREHOUSE/DIST SITE	<b>BUSINESS PHONE:</b> (559) 582-4386	<b>RECORD ID#:</b> PR0006096	<b>DATE:</b> November 03, 2011
<b>FACILITY SITE ADDRESS:</b> 13549 HANFORD/ARMONA RD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> KINGS COMMUNITY ACTION ORGANIZATION	<b>CERTIFIED FOOD HANDLER:</b> JANICE AUGUSTO	<b>EXP DATE:</b> 1/21/2016	<b>INSPECTOR:</b> 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:

Refrigerated foods stored in the walk-in cooler met cold food temperature holding requirements of 41°F or below; Temperature monitored was 37°F.

Both freezer units and the bulk food storage unit were observed in satisfactory condition.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u>
	<input type="checkbox"/> Potential Food Safety All Star:

*Rupe Garcia*

Received By: \_\_\_\_\_

*Luis Flores*

Agency Representative \_\_\_\_\_

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



# COUNTY OF KINGS

## FOOD SAFETY EVALUATION REPORT

330 Campus Drive, Hanford, CA 93230 (559) 584-1411 (559) 584-6040 FAX  
Keith Winkler, Director Internet: www.countyofkings.com/health/ehs/

Facility KCAO WAREHOUSE/DIST ID# PR6096 Type 1614 Insp. Code 001 Date 10/14/2010  
 Address 13549 HANFORD/ARMONA RD City HANFORD Zip 93230 In/Out /  
 Owner \_\_\_\_\_ Certified Food Handler \_\_\_\_\_  
 Telephone # \_\_\_\_\_ Expiration Date \_\_\_\_\_

Major Violation  
 Minor Violation  
 Not Observed  
 Not Applicable

\* Major Violations must be corrected immediately.

### COMMENTS

HOLDING / COOLING TEMPERATURES		
	Potentially hazardous foods (PHFs) are at or above 135°F [HSC 113995(a)]	* FAR SIDE OF DRY GOODS STORAGE AREA WAS OBSERVED TO BE CLUTTERED.
	Potentially hazardous foods (PHFs) are at or below 41°F [HSC 113995(b)]	
	Accurate thermometers are displayed in each refrigerator [HSC 113995(d)]	
	Frozen foods are thawed under cold running water, in a refrigerator, a microwave, or as part of the cooking process [HSC 114085]	CANNED GOODS AND CHEMICALS (SANITIZERS, DETERGENTS) WERE PLACED TOGETHER. PLEASE ORGANIZE THIS AREA AND SEPARATE FOOD FROM CHEMICALS.
	Foods are cooled from 135°F to 41°F within 6 hours [HSC 114002]	
	PHFs are monitored with an accurate probe thermometer [HSC 113995(d)]	
INTERNAL COOKING TEMPERATURES		
	Pork (whole meat) ≥145°F [HSC 113996(a)(3)]	
	Ground/chopped meats ≥157°F [HSC 113996(a)(1)]	
	Eggs and foods containing raw eggs ≥145°F [HSC 113996(a)(2)]	
	Poultry and/or meat stuffed items ≥165°F [HSC 113996(a)(4)]	* REFRIGERATION UNITS WERE OBSERVED SATISFACTORY.
	Foods containing raw meat & prepared in a microwave oven ≥165°F [HSC 113996(b)]	
	Reheating of previously prepared foods for hot holding ≥165°F [HSC 113998(a)]	
FOOD HANDLER HYGIENE		
	Bare hand contact with ready-to-eat foods is minimized [HSC 114020(e)]	* OVERALL, FACILITY WAS OBSERVED TO BE IN SATISFACTORY OPERATING CONDITION.
	Proper, adequate handwashing is practiced [HSC 114020(c)]	
	Appropriate hygiene practices are followed [HSC 114020(b)]	
	Handwashing facilities are accessible and maintained [HSC 114115]	
PROTECTION FROM CONTAMINATION		
	Work surfaces/equipment are appropriately sanitized [HSC 114090]	
✓	Foods and equipment are protected from contamination [HSC 114080]	
	Backflow prevention is present where required [HSC 114095]	
FOODS FROM APPROVED SOURCES		
	[HSC 114003]	
	[HSC 114003]	

Results of Evaluation PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Date \_\_\_\_\_ One reinspection is conducted at no charge. A service fee is assessed for each additional reinspection required.

Evaluator GENE MORA Received by [Signature]



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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> KCAO - WAREHOUSE/DIST SITE	<b>BUSINESS PHONE:</b> (559) 582-4386	<b>RECORD ID#:</b> PR0006096	<b>DATE:</b> August 26, 2009
<b>FACILITY SITE ADDRESS:</b> 13549 HANFORD/ARMONA RD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> KCAO/MARGARITA ALCALA	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Veronica Santa Cruz

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 three walk-in cold holding units measured at 41°F or below.  
All food in the dry storage area is stored off the floor on pallets.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

*Lupe Marcia*

Received By: \_\_\_\_\_

*Veronica Santa Cruz*

Agency Representative

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