



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> LACEY CHEVRON	<b>BUSINESS PHONE:</b> (559) 583-6043	<b>RECORD ID#:</b> PR0000320	<b>DATE:</b> December 06, 2011
<b>FACILITY SITE ADDRESS:</b> 1702 W LACEY	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ROBERT V JENSEN INC	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Raymond Cooke - 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:

Food temps in walk-in were noted at 43 degrees during a delivery. Check later in the day to ensure walk. in temp is 41 digress or below.

It is recommended that the water heater release valve be directed downward, and at least washers be used on chain supports.

<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:

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

Raymond Cooke - REHS

Agency Representative

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



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<b>FACILITY NAME:</b> LACEY CHEVRON	<b>BUSINESS PHONE:</b> (559) 583-6043	<b>RECORD ID#:</b> PR0000320	<b>DATE:</b> December 09, 2010
<b>FACILITY SITE ADDRESS:</b> 1702 W LACEY	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ROBERT V JENSEN INC	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Raymond Cooke - REHS

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**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Maintain wash sink clear and clean.

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

**Description/Corrective Action:** Food in the walk-in refrigerator was measured at 43- 45 degrees. Adjust unit to maintain food temperatures at 41 degrees or below at all times.

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

**Description/Corrective Action:** Discontinue storing water or other food products or equipment in the restroom.

**General Comments:**

Overall facility is well maintained.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

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

Potential Food Safety All Star:

*a. Rosenberg*

*Raymond Cooke - REHS*

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

Agency Representative

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<b>FACILITY NAME:</b> LACEY CHEVRON	<b>BUSINESS PHONE:</b> (559) 583-6043	<b>RECORD ID#:</b> PR0000320	<b>DATE:</b> December 04, 2009
<b>FACILITY SITE ADDRESS:</b> 1702 W LACEY	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ROBERT V JENSEN INC	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Raymond Cooke - REHS

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

Description/Corrective Action: Mount a paper towel dispenser at the three compartment sink.

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

Description/Corrective Action: Sandwiches in the walk-in refrigerator were noted at 44 degrees. All potentially hazardous foods must be maintained at or below 41 degrees. The unit was adjusted during the inspection.

General Comments:

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

FAXED .

Received By:

Raymond Cooke - REHS

Agency Representative

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