



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: MICHOCAN ICE CREAM PARLOR	BUSINESS PHONE: (559) 587-0132	RECORD ID#: PR0006864	DATE: April 24, 2012
FACILITY SITE ADDRESS: 1285 N 10TH #B AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MARIA BARRAGAN CHAVEZ	CERTIFIED FOOD HANDLER: Alfonso Hernandez	EXP DATE: 9/13/2013	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.

Reach-in refrigerator was noted at 38 F.

Observed facility clean and 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:

Received By:

Susan Lee-Yang - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MICHOCAN ICE CREAM PARLOR	BUSINESS PHONE: (559) 587-0132	RECORD ID#: PR0006864	DATE: April 28, 2011
FACILITY SITE ADDRESS: 1285 N 10TH #B AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MARIA BARRAGAN CHAVEZ	CERTIFIED FOOD HANDLER: Alfonso Hernandez	EXP DATE: 9/13/2013	INSPECTOR: Yatee Patel - REHS


The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: None Noted

General Comments:

Facility only sells ice-cream & milk shakes.
Cold holding unit was 41° F
3 Compartment sink is used and has hot water available.
Dipper well was running during inspection.
Overall facility was in good operating condition.
Observed employee washing hands in between duties.
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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Received By: 

Yatee Patel - REHS
Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MICHOCAN ICE CREAM PARLOR	BUSINESS PHONE: (559) 587-0132	RECORD ID#: PR0006864	DATE: October 13, 2010
FACILITY SITE ADDRESS: 1285 N 10TH #B AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MARIA BARRAGAN CHAVEZ	CERTIFIED FOOD HANDLER: Alfonso Hernandez	EXP DATE: 9/13/2013	INSPECTOR: Veronica Santa Cruz-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 was equipped with hot water, soap, and paper towels.
Cold holding units measured at 41° F.

Our office received a complaint alleging that the facility's ice cream product was being sold at a facility in Fresno County. Upon conducting this routine inspection, the owner of the facility was asked if whether or not he was selling his product in other stores outside of the area.

According to the owner, he used to sell bulk ice cream to Tacos Colima in Parlier, CA; so that they may serve his product at their facility. However, he has since refrained from selling his product to other facility's which includes Tacos Colima approximately two months ago.

During this inspection, it was observed that the owner was selling pre-packaged ice cream popsicles that didn't have a label on the package. The owner was aware that the ice creams needed to be labeled with the facility's information, products name, ingredients in descending order, and weight of the product. Proof was shown that the owner is currently working with State Department of Food and Agriculture, Milk and Dairy Food Control Branch, to properly label his pre-packaged popsicles.

The facility will be temporary closing for the winter season at the end of this month and re-open in April. According to the owner, in April, he should have all the labels for his popsicle approved by the State and will be labeling each popsicle. In the meantime, the owner can continue to sell his popsicles as long as he posts a sign that indicates the products name, ingredients in descending order, and net weight of the product on the display case where the public may view this information. Also, the owner may not distribute his product until he has received approval from the State Department of Food and Agriculture.

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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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Veronica Santa Cruz-REHS

Received By: _____

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