



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> NORTH POINTE CHEVRON	<b>BUSINESS PHONE:</b> (559) 582-1199	<b>RECORD ID#:</b> PR0008330	<b>DATE:</b> March 30, 2011
<b>FACILITY SITE ADDRESS:</b> 2665 N 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> AJMER NAHAL	<b>CERTIFIED FOOD HANDLER:</b> RUPINDERJIT NAHAL	<b>EXP DATE:</b> 12/2/2014	<b>INSPECTOR:</b> Troy Hommerding-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:

All hot holding temperatures were measured above 135°F.

All cold holding temperatures were measured below 41°F.

Handwash sinks and restrooms were observed fully stocked today.

Facility is using a bi-metallic stem thermometer, this thermometer was noted as accurate today. Our department still recommends obtaining a digital tip sentive probe thermometer.

General store area is clean and well orgainzed today.

<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:

*Mander*

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

*Troy Hommerding-REHS*

Agency Representative

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



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<b>FACILITY NAME:</b> NORTH POINTE CHEVRON	<b>BUSINESS PHONE:</b> (559) 582-1199	<b>RECORD ID#:</b> PR0008330	<b>DATE:</b> August 24, 2010
<b>FACILITY SITE ADDRESS:</b> 2665 N 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> AJMER NAHAL	<b>CERTIFIED FOOD HANDLER:</b> RUPINDERJIT NAHAL	<b>EXP DATE:</b> 12/2/2014	<b>INSPECTOR:</b> Kimberly Marquez

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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed soda nozzles contained syrup condensation. Please clean on a regular basis.

General Comments:

Overall, the food facility appeared in good operational condition. Hand washing station and restrooms were fully stocked with soap, paper towels and hot water was present at time of inspection. All hot, cold, and final cooking food temperatures monitored today were satisfactory.

RESULTS OF EVALUATION: [X] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

Reinspection Required: Yes: [ ] No: [X]

Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

*[Handwritten Signature]*

Kimberly Marquez

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