



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: OLD FIREHOUSE | BUSINESS PHONE: (559) 410-8259 | RECORD ID#: PR0006487 | DATE: April 18, 2012 |
| FACILITY SITE ADDRESS: 215 N DOUTY ST | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: KAILIN HWANG | CERTIFIED FOOD HANDLER: Eva Uribe | EXP DATE: 10/19/2013 | 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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The facility's restroom doors were not repaired as was indicated during the facility's last routine inspection. Also, the facility's mop sink does not have a faucet. Please make sure to install a faucet to the mop sink.

Violation: FACILITY DOES NOT HAVE A VALID PERMIT [HSC 114381 (a)]

Description/Corrective Action: This facility does not have a valid food vending permit with our department. A food vending permit must be obtained by 5:00 P.M April 19, 2012. Failure to obtain a permit within the given amount of time will result in the facility being closed. A copy of the facility invoice was left during today's inspection.

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

Description/Corrective Action: The prep cold holding unit still has not been repaired from the last inspection. Although the facility is using ice to help facilitate in maintaining cut veggies cold, the unit must be repaired.

Violation: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

Description/Corrective Action: Many food items that were being stored in the large stand-up reach in refrigerator were observed spoiled due to the unit not functioning. All of the food in the unit must be thrown out immediately. Should the facility want to store food in this unit, the unit must be thoroughly cleaned and repaired so that the unit stores food at or below 41°F.

General Comments:

The facility must correct the noted violations that deal with the facility 's equipment by May 2, 2012. An inspection will be conducted on or after May 2, 2012 to verify that the violations were corrected. This facility must pay their food vending permit by April 19, 2012 at 5:00 p.m. Failure to obtain the permit will result in the facility's closure.

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



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| RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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>5/2/2012</u> <input type="checkbox"/> Potential Food Safety All Star: |
|---|--|

Received By:

Veronica Santa Cruz-REHS

Agency Representative

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| | | | |
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| FACILITY NAME: OLD FIREHOUSE | BUSINESS PHONE: (559) 410-8259 | RECORD ID#: PR0006487 | DATE: March 06, 2012 |
| FACILITY SITE ADDRESS: 215 N DOUTY ST | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: KAILIN HWANG | CERTIFIED FOOD HANDLER: Eva Uribe | EXP DATE: 10/19/2013 | INSPECTOR: 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: IMPROPER FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

Description/Corrective Action: No probe-type thermometer is maintained onsite for food temperature monitoring.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Both the men's and women's restroom doors do not possess self closure devices. Install required self-closures for both units.

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

Description/Corrective Action: The cook line reaching refrigerator is currently in disrepair and therefore non-functional. However cut greens were still being stored in the drop pan units on top of the units without any cooling. Discontinue this practice immediately. Until the refrigeration unit is repaired, store cut greens in containers over ice. This can be done in the off-line steam table as discussed.

Notify our Department once the reach-in condiment refrigeration unit is repaired.

Violation: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: The facility does not monitor food temperatures as evidenced by the lack of any probe type thermometers on hand for use. A digital probe thermometer was provided to the kitchen cook during the inspection.

General Comments:

No other violations were noted today.

Facility cleanliness was good and all monitored hot food temperatures were satisfactory in addition to cold foods stored in functioning refrigerators.

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|---|--|

Luis Flores

Received By:

Agency Representative

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