

# INSPECTION REPORT

KINGS COUNTY HEALTH DEPARTMENT  
DIVISION OF ENVIRONMENTAL  
HEALTH SERVICES  
<http://www.countyofkings.com/health/ehs>



330 CAMPUS DRIVE  
HANFORD, CA 93230  
(559) 584-1411  
FAX: (559) 584-6040

BUSINESS NAME:	<u>Port of Subs</u>	DATE:	<u>Feb 6<sup>th</sup> 2012</u>
ADDRESS:	<u>729 W. Lacey Blvd, Hanford</u>		
OWNER/OPERATOR	<u>Rebecca Hitchcock</u>		
PHONE #:	<u>582-7651</u>	LIC PLATE #:	<u>—</u>
PROGRAM:	<u>1614</u>		

- \* Cold holding display items (tuna, cold salad) were at 41°F and lower.
- \* Whole deli cuts were at 41°F.
- \* Cold holding units were at 42°F. ok.
- \* Complete temperature logs for all potentially hazardous foods. - Thermometer available
- \* FHC on file for all employees. Thank you.
- \* Cover all food faculty in good operating condition.
- \* Thank you.

Inspector:

Handwritten signature of the inspector, appearing to be "A. J. [unclear]".

Received by:

Handwritten signature of the person receiving the report, appearing to be "Rebecca Hitchcock".

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County of Kings - Department of Public Health

Environmental Health Services Division

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> PORT OF SUBS	<b>BUSINESS PHONE:</b> (559) 582-7651	<b>RECORD ID#:</b> PR0000595	<b>DATE:</b> June 17, 2011
<b>FACILITY SITE ADDRESS:</b> 729 W LACEY	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> REBECCA HITCHRICK	<b>CERTIFIED FOOD HANDLER:</b> CASSANDRA TAGGART	<b>EXP DATE:</b> 6/23/2012	<b>INSPECTOR:</b> 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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Tuna, tomatoes, macaroni salad, and potato salad on the prep unit were all noted between 44°F-46°F. Lower thermostat for unit and ensure unit is able to maintain 41°F or below.

General Comments:

- Hand wash station and restroom were stocked with soap, paper towels, and running water.
- Reach-in refrigerator was noted at 41°F.
- Observed dining room clean and maintained.
- Facility is in satisfactory operating 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:

*Marissa Hitchrick*

*Susan Lee-Yang - REHS*

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

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> PORT OF SUBS	<b>BUSINESS PHONE:</b> (559) 582-7651	<b>RECORD ID#:</b> PR0000595	<b>DATE:</b> December 10, 2010
<b>FACILITY SITE ADDRESS:</b> 729 W LACEY	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> REBECCA HITCHRICK	<b>CERTIFIED FOOD HANDLER:</b> CASSANDRA TAGGART	<b>EXP DATE:</b> 6/23/2012	<b>INSPECTOR:</b> Yatee Patel - 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:

Cold holding units measure 41°F . Case where deli meat is stored measured 40° F. In the past this unit has been problematic, but operator bought new pans to replace and retain the cold flow.

Cookies had labels. Thank you.

Sanitizer measured 100 ppm of chlorine bleach.

Overall, the food facility appeared in good operational condition.

Thank you.

<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:

*Rebecca Hitchrick*

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

*Yatee Patel - REHS*

Agency Representative

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