

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>Shah's Chevron</u>	DATE:	<u>Feb 2nd 2012</u>
ADDRESS:	<u>2497 10th Ave, Hanford</u>		
OWNER/OPERATOR	<u>Ajmer Singh</u>		
PHONE #:	<u>583 7696</u>	LIC/PLATE #:	<u>3754</u>
	<u>Permit #</u>	PROGRAM:	<u>1613</u>

- * Cold holding units were 41°F & below.
- * Hot holding unit where hot dogs are kept warm shall hold $\geq 135^{\circ}\text{F}$. Operator just placed them on grill.
- * Thermometer should be used at all times.
- * Handwashing station in the restroom is fully stocked.
- * Facility is well maintained.
- * Be sure to keep all foods off the floor & clean dry storage products on shelf.

Thank you.

Inspector: *Yate Patel* YATEE PATEL

Received by: *(x) [Signature]*



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: SHAH'S CHEVRON	BUSINESS PHONE: (559) 583-7696	RECORD ID#: PR0003754	DATE: February 10, 2011
FACILITY SITE ADDRESS: 2497 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AJMER SINGH NAHAL/PRITAM SINGH	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: 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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Observed hot dogs at 125°F. As a reminder all hot holding potentially hazardous food temperatures should be at 135° F or higher.

General Comments:

All cold holding temperatures were noted at satisfactory.

Hand wash stations were fully stocked with soap, paper towels and hot running water.

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:

Received By: _____

Kimberly Marquez

Agency Representative

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



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: SHAH'S CHEVRON	BUSINESS PHONE: (559) 583-7696	RECORD ID#: PR0003754	DATE: February 25, 2010
FACILITY SITE ADDRESS: 2497 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AJMER SINGH NAHAL/PRITAM SINGH	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Liliana Stransky - 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Keep the ice scoop inside a clean receptacle at all times. Use an ice plastic bag for this purpose if needed. Remove clutter and bottles from the 3 compartment sink and leave available for its intended use. Remove mildew build-up from the floor drains.

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

Description/Corrective Action: Hot dog and taquito case was adjusted to raise hot holding temperatures. Make Sure the temperature n the food is always at 135F or above. Use a probe type thermometer to take daily temperatures of the food products.

General Comments:

Refrigeration units were observed at or below 41° F.
Hand washing station had soap and paper towels.

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): _____ N/A <input type="checkbox"/> Potential Food Safety All Star:

Carmen De la Cruz

Liliana Stransky - REHS

Received By: _____

Agency Representative

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