

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>Sierra Liquor & Deli</u>	DATE:	<u>Feb 2nd 2012</u>
ADDRESS:	<u>1220 N. 10th Ave - Hfd</u>		
OWNER/OPERATOR	_____		
PHONE #:	<u>582-0777</u>	LIC PLATE #:	<u>-</u>
PROGRAM:	<u>1613</u>		

- * Cold holding unit measured 42°F.
- * Hot holding foods (burrito/fried chicken) measured between 130°F-135°F. Be sure all hot foods are over 7135°F.
- * Use thermometer to monitor & measure hot foods.
- * Facility is well maintained.

Thank you.

Inspector: *[Signature]* YARE PATEL

Received by: Be



County of Kings - Department of Public Health

Environmental Health Services Division

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SIERRA PACIFIC HIGH SCHOOL	BUSINESS PHONE: (559) 583-5901Ext. 3112	RECORD ID#: PR0007677	DATE: December 09, 2011
FACILITY SITE ADDRESS: 1259 N 13TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HJUHS	CERTIFIED FOOD HANDLER: IRENE GONZALEZ	EXP DATE: 6/7/2015	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: None Noted

General Comments:

All hot and cold food temperatures monitored met Food Code requirements.

Staff monitor food and refrigeration unit temperatures on a daily basis and maintain log sheets for review.

The food facility is well maintained and operated.

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 checked="" type="checkbox"/> Potential Food Safety All Star:

Received By: _____

Luis Flores

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SIERRA LIQUOR & DELI	BUSINESS PHONE: (559) 582-0777	RECORD ID#: PR0000221	DATE: December 23, 2010
FACILITY SITE ADDRESS: 1220 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TEJINDER SINGH JOHAL	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Main hand wash station did not have hot water or paper towels. Please make sure not water and paper towels are available at all times.

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

Description/Corrective Action: Restroom hand wash station did not have paper towels or hot water. Hot water and paper towels must be available at all times.

General Comments:

All cold holding units were noted below 41°F.

Facility currently sells hot food items such as corn dogs, burritos, chicken strips, and pizza pockets. Please check with local fire department to make sure self-enclosed fryer set-up is approved for use.

Chicken strips and pizza pocket were noted above 135°F.

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

Susan Lee-Yang - REHS

Agency Representative

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