



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: SUPERIOR DAIRY PROD CO, INC	BUSINESS PHONE: (559) 582-0481	RECORD ID#: PR0000459	DATE: April 20, 2012
FACILITY SITE ADDRESS: 325 N DOUTY ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TIM JONES/SUSAN WING	CERTIFIED FOOD HANDLER: ERNEST WING	EXP DATE: 4/15/2015	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed a box of bananas stored directly on the ground.
All food products must be stored at least 6 inches off the ground.

Observed tuna container directly on top of lettuce in the sandwich prep unit.
To avoid contamination, relocate the tuna container to the bottom of the reach-in.

Observed dishwasher who was serving ice cream chewing gum.
Food handlers should not be eating or chewing gum.

Violation: IMPROPER CLEANLINESS OR HYGIENE OF FOODHANDLERS [HSC 113967-113973]

Description/Corrective Action: Observed food handler wearing multiple rings and had painted nails.
All food handlers must wear disposable gloves if they have multiple rings, painted nails, or acrylic nails.

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

Description/Corrective Action: Final rinse temperature for dishwasher was noted at 152F.
Please call for service and ensure final rinse temperature is at least 160F.
Please fax copy of service invoice to our Department by Friday, May 4, 2012.

Observed floor drains in need of cleaning.
Please ensure drains are cleaned every night to prevent trash accumulation.

General Comments:

Women's restroom and hand wash station had hot water, soap, and paper towels.

Soup was noted above 135 F.

All cold holding units, tuna, and potato salad were noted below 41 F.

Observed all dipper wells on at time of inspection.

Please correct today's noted violations to prevent further enforcements.

As a reminder, please ensure all workers obtain a CA Food Handler Certificate no later than July 1, 2012. Operator is responsible to maintain copies on-site.

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



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OWNER NAME: TIM JONES/SUSAN WING	CERTIFIED FOOD HANDLER: ERNEST WING	EXP DATE: 4/15/2015	INSPECTOR: Susan Lee-Yang - REHS

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

Received By:

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SUPERIOR DAIRY PROD CO, INC	BUSINESS PHONE: (559) 582-0481	RECORD ID#: PR0000459	DATE: July 27, 2011
FACILITY SITE ADDRESS: 325 N DOUITY ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TIM JONES/SUSAN WING	CERTIFIED FOOD HANDLER: ERNEST WING	EXP DATE: 4/15/2015	INSPECTOR: Yatee Patel - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: None Noted

General Comments:

All cold holding temperatures were at 41°F.

Ice-machine observed clean.

Facility is using an electric stove at the back near the dish machine to boil eggs. This may be done, however you are only limited to boiling eggs. No other use, especially any foods that produce fumes /grease. Fire hazard.

Overall facility was in good condition.

Thank you.

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:

M. Mandz

Received By: _____

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SUPERIOR DAIRY PROD CO, INC	BUSINESS PHONE: (559) 582-0481	RECORD ID#: PR0000459	DATE: January 27, 2011
FACILITY SITE ADDRESS: 325 N DOULTY ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TIM JONES/SUSAN WING	CERTIFIED FOOD HANDLER: ERNEST WING	EXP DATE: 4/15/2015	INSPECTOR: Susan Lee-Yang - REHS

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

Description/Corrective Action: Observed mildew accumulation inside ice machine. Please clean equipment regularly.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed ice scoop stored directly on ice. Ice scoop shall be stored away from ice on a clean surface or container.

Observed chemical bottle spray stored directly next to hand wash station. Operator removed it during inspection.

General Comments:

Hand wash station and restroom had hot water, soap, and paper towels.

Final rinse temperature for dishwasher was noted at 178°F.

All cold holding units were noted satisfactory.

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:

Susan Lee-Yang - REHS

Received By: _____

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