



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: SURFER DOG	BUSINESS PHONE: (559) 585-0364	RECORD ID#: CO0007167	DATE: May 07, 2012
FACILITY SITE ADDRESS: 1675 W LACEY BLVD F7A	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: MERLINA C BAUTISTA	CERTIFIED FOOD HANDLER: RHEA BAUTISTA	EXP DATE: 8/20/2015	INSPECTOR: 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:

This inspection is conducted due to a complaint relieved by our department. Complainant stated that operator did not wash hands in between handling money and preparing hotdogs with bare hands.

This inspection is done to emphasize the importance of washing hands in between duties. You can use gloves but remember - gloves are not a substitute to washing hands in between duties.

Hand washing stations shall be fully stocked with hot water, soap and paper towels at all times.

Further enforcement will be approached if additional complaints are received.

RESULTS OF EVALUATION: <input 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:

[Handwritten Signature]

Yatee Patel - 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

FACILITY NAME: SURFER DOG	BUSINESS PHONE: (559) 585-0364	RECORD ID#: PR0005110	DATE: April 24, 2012
FACILITY SITE ADDRESS: 1675 W LACEY BLVD F7A	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MERLINA C BAUTISTA	CERTIFIED FOOD HANDLER: RHEA BAUTISTA	EXP DATE: 8/20/2015	INSPECTOR: 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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: General cleaning is needed -- Clean ice-machine, floor drains, microwave & general counter space.

General Comments:

Only hot dog on the grill -measured 135° F.

Com is cooked in the microware.

General cleaning is needed.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Merlina Bautista

Received By:

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SURFER DOG	BUSINESS PHONE: (559) 585-0364	RECORD ID#: PR0005110	DATE: July 08, 2011
FACILITY SITE ADDRESS: 1675 W LACEY BLVD F7A	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MERLINA C BAUTISTA	CERTIFIED FOOD HANDLER: RHEA BAUTISTA	EXP DATE: 8/20/2015	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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed blender and scrub inside hand wash station. Hand wash sink must be kept clean, clear, and be accessible at all times for proper hand washing.

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

Description/Corrective Action: Currently, 3-compartment sink is not being used. 3-compartment sink must be used to properly wash and sanitize all dishes and utensils.

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

Description/Corrective Action: Discontinue the use of metal container as reheating container for chili. Use proper hot holding container for reheating. Also, stir chili regularly.

General Comments:

- Please keep up with cleaning of all equipments and utensils.
- Take temperatures of hot dogs and chili before serving to customers.
- Correct today's noted violations to prevent further enforcement.

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

Pipe Cochran

Received By:

Susan Lee-Yang - REHS

Agency Representative

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