



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

<b>FACILITY NAME:</b> MIKE'S ROADHOUSE CAFE	<b>BUSINESS PHONE:</b> (559) 386-5803	<b>RECORD ID#:</b> PR0000473	<b>DATE:</b> February 22, 2010
<b>FACILITY SITE ADDRESS:</b> 33225 HUBERT WY	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MICHAEL W & TERESA BENDLIN	<b>CERTIFIED FOOD HANDLER:</b> H. SANDOVAL	<b>EXP DATE:</b> 8/11/2011	<b>INSPECTOR:</b> Lee Johnson - 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 HOLDING OF RAW SHELL EGGS [HSC 114373]

**Description/Corrective Action:** Eggs were noted out on the counter next to the grill. Please keep raw shell eggs stored in the refrigerator.

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

**Description/Corrective Action:** Some bulk items (rice, flour) in the dry goods storage area were noted to be uncovered. Please keep bulk items covered at all times.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Flooring along the cook line, in the dish wash area, and in the dry goods area is in need of regular cleaning, especially under equipment and under shelving to remove accumulated food debris.

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

**Description/Corrective Action:** Please insure that the slicer is cleaned and sanitized after each use. Food debris was noted on slicer.

**General Comments:**

All hot and cold temperatures checked today were satisfactory, as were all sanitizer levels checked. All hand sinks checked were fully stocked. Occasional documentation of temperatures is logged. Recommend increasing the frequency of food temperature/quality assurance checks.

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

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

Lee Johnson - REHS

Agency Representative

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



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<b>FACILITY NAME:</b> MIKE'S ROADHOUSE CAFE	<b>BUSINESS PHONE:</b> (559) 386-5803	<b>RECORD ID#:</b> PR0000473	<b>DATE:</b> May 14, 2009
<b>FACILITY SITE ADDRESS:</b> 33225 HUBERT WY	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> MICHAEL W & TERESA BENDLIN	<b>CERTIFIED FOOD HANDLER:</b> H. SANDOVAL	<b>EXP DATE:</b> 8/11/2011	<b>INSPECTOR:</b> Lee Johnson - 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:

All violations from the previous inspection have been corrected. The compressor on the freezer was replaced and all food in the freezer was discarded per manager. Thank you.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*H. Sandoval*

Received By:

*Lee Johnson - REHS*

Agency Representative

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### FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> MIKE'S ROADHOUSE CAFE	<b>BUSINESS PHONE:</b> (559) 386-5803	<b>RECORD ID#:</b> PR0000473	<b>DATE:</b> April 21, 2009
<b>FACILITY SITE ADDRESS:</b> 33225 HUBERT WY	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MICHAEL W & TERESA BENDLIN	<b>CERTIFIED FOOD HANDLER:</b> H. SANDOVAL	<b>EXP DATE:</b> 8/11/2011	<b>INSPECTOR:</b> Lee Johnson - REHS

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

**Description/Corrective Action:** The north toilet in the women's restroom is blocked and does not flush. Please repair.

**Violation:** IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

**Description/Corrective Action:** A case of hamburger patties was noted thawing on the counter at room temperature. Thaw all frozen meats in the refrigerator, under cool running water, in the microwave, or as part of the cooking process only.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** The walk in freezer measured 42F, after reportedly breaking a hose last night. A repair tech from Shaw's Heating and Air has reportedly responded and is awaiting delivery of the required part. The food in the freezer is thawed and must not be refrozen. Keep at 41F or less at all times.

**Violation:** IMPROPER HOLDING OF RAW SHELL EGGS [HSC 114373]

**Description/Corrective Action:** A case of raw eggs was noted stored at ambient temperatures, and another flat of eggs was noted outside of refrigeration on the cook line. Eggs must be held at 45F or less at all times.

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

**Description/Corrective Action:** The Deerfeild prep refrigerator on the cook line measured 45F and the front salad prep refrigerator measured 55F. Please adjust or repair both units to maintain 41F or less at all times.

#### General Comments:

All hot holding temperatures were satisfactory, and all hand wash stations were fully stocked and functional. Thank you.

Please call our office at 559/584-1411 when the freezer has been repaired. Reinspection will occur on or after 5/5/09. Failure to correct the violations noted above by that time may result in the need for additional inspection(s) for which you will be billed \$195 per inspection.

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<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/> <b>Reinspection Date (on or after):</b> <u>5/5/2009</u> <input type="checkbox"/> Potential Food Safety All Star:
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*Hiram Sandoval*

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

*Lee Johnson - REHS*

Agency Representative

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