



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: MIKE'S ROADHOUSE CAFE	BUSINESS PHONE: (559) 386-5803	RECORD ID#: PR0000473	DATE: June 20, 2011
FACILITY SITE ADDRESS: 33225 HUBERT WY	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MICHAEL W & TERESA BENDLIN	CERTIFIED FOOD HANDLER: H. SANDOVAL	EXP DATE: 8/11/2011	INSPECTOR: 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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Flooring below shelving in the dry goods storage area was noted to be dirty and in need of cleaning. Please clean regularly.

Violation: IMPROPER REFUSE STORAGE OR DISPOSAL [HSC 114244-114245.8]

Description/Corrective Action: The outdoor grease box was noted open. Please keep lid closed at all times and keep the area clean to minimize vector attraction.

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

Description/Corrective Action: Bulk items (sugar, flour, etc.) in the dry storage area were noted uncovered, as were some cold items in the walk in refrigerator. Keep food covered except when accessing or actively cooling them.

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

Description/Corrective Action: Food temperatures in the Beverage Air, Hobart, Delfield, and Cold Tech refrigeration units measured 51F, 49F, 47F, and 46F, respectively. Please adjust or repair these units to maintain food temperatures at 41F or less at all times.

General Comments:

All hot temperatures checked today were satisfactory. Hand wash sinks were all fully stocked. Thank you.

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

H. Sandoval

Received By:

Lee Johnson - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MIKE'S ROADHOUSE CAFE	BUSINESS PHONE: (559) 386-5803	RECORD ID#: PR0000473	DATE: September 22, 2010
FACILITY SITE ADDRESS: 33225 HUBERT WY	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MICHAEL W & TERESA BENDLIN	CERTIFIED FOOD HANDLER: H. SANDOVAL	EXP DATE: 8/11/2011	INSPECTOR: 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Food in the two door reach in by the grill measured 45F. Please monitor and adjust or repair as needed to insure all food inside is kept at 41F or less at all times.

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

Description/Corrective Action: Debris was noted on the floor beneath the dry goods racks and syrup racks. Please clean below all equipment and shelving regularly.

Please replace missing filter noted in the ventilation hood.

Please keep outdoor grease container closed and clean to avoid attracting insects and animals.

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

Description/Corrective Action: Some bulk items were noted uncovered. Please keep bulk containers covered when not in use.

General Comments:

Except as noted above all hot and cold holding temperatures checked today were satisfactory. This facility logs food temperatures on a regular basis, and food safety instructional signs were noted to be prominently displayed in the kitchen. All hand wash sinks were fully stocked.

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

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FOOD SAFETY EVALUATION REPORT

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

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

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