



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: VALERO STATION #3006	BUSINESS PHONE: (559) 386-9076	RECORD ID#: PR0000472	DATE: January 27, 2009
FACILITY SITE ADDRESS: 33190 HUBERT WY	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VALERO CALIFORNIA RETAIL CO	CERTIFIED FOOD HANDLER: Suzette Macias	EXP DATE: 3/28/2011	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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Right urinal in men's room overflowed when flushed. Please repair.

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

Description/Corrective Action: Chimchangas measured 125 F today. All hot food must be held at a minimum of 135 F at all times. This same violation was noted at last inspection. Issue must be corrected on a consistent basis. Check temps daily with probe thermometer.

General Comments:

The facility is otherwise clean and well-maintained. Monitor and document hot holding temps daily.

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:

Suzette Macias

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: VALERO STATION #3006	BUSINESS PHONE: (559) 386-9076	RECORD ID#: PR0000472	DATE: July 08, 2008
FACILITY SITE ADDRESS: 33190 HUBERT WY	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VALERO ENERGY CORPORATION	CERTIFIED FOOD HANDLER: Suzette Macias	EXP DATE: 3/28/2011	INSPECTOR: Troy Hommerding

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 temperatures were measured at the proper regulatory requirements.

Restrooms and employee handwash sinks were fully stocked today.

General store area was noted well organized and clean

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Troy Hommerding

Environmental Health Specialist

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FOOD SAFETY EVALUATION REPORT


FACILITY NAME: VALERO STATION #3006	BUSINESS PHONE: (559) 386-9076	RECORD ID#: PR0000472	DATE: January 31, 2008
FACILITY SITE ADDRESS: 33190 HUBERT WY	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VALERO ENERGY CORPORATION	CERTIFIED FOOD HANDLER: Suzette Macias	EXP DATE: 3/28/2011	INSPECTOR: Lee Johnson

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 HOT HOLDING TEMPERATURE(S) [HSC 113996]
Description/Corrective Action: Chimichangas measured 122 F. Please adjust unit to insure all hot foods are at least 135 F.
All other hot holding temps were appropriate. Thermostat was adjusted by staff.

General Comments:
The store is clean and well maintained. All handwash stations are fully stocked.

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

Lee Johnson
Environmental Health Officer

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