



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> AL'S BAR-B-QUE	<b>BUSINESS PHONE:</b> (559) 924-5708	<b>RECORD ID#:</b> PR0007492	<b>DATE:</b> July 27, 2009
<b>FACILITY SITE ADDRESS:</b> 1135 BUSH ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ALBERT GARCIA	<b>CERTIFIED FOOD HANDLER:</b> ALBERT GARCIA	<b>EXP DATE:</b> 5/3/2013	<b>INSPECTOR:</b> 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 sanitized towel sitting out in room temperature. All sanitized towels must be placed in sanitizer solution bucket at all times.

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

**Description/Corrective Action:** Observed ceiling lights without shatterproof light covers. Please install shatterproof light covers on all ceiling lights.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** Observed hand wash station without single-use paper towels. Please have paper towels stocked at all times. Corrected at time of inspection.

General Comments:

- Cold reach-in refrigerator was noted at 38°F.
- Rice, beans, and bbq chicken on the steam table were noted above 135°F.
- Observed operator wearing single-use disposable gloves while serving food.
- Observed bbq unit in good operating condition.
- Overall, facility is in satisfactory operating condition.

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

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

Susan Lee-Yang - REHS

Agency Representative

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



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KINGS COUNTY HEALTH DEPARTMENT  
DIVISION OF ENVIRONMENTAL  
HEALTH SERVICES



330 CAMPUS DRIVE  
HANFORD, CA 93230  
(559) 584-1411  
FAX (559) 584-6040

BUSINESS NAME <u>Al's Bar-B-que</u>	DATE: <u>1/16/09</u>
BUSINESS ADDRESS <u>1135 W. Bush St</u>	MAILING ADDRESS _____
OWNER/OPERATOR _____	LIC # _____ ID# <u>FA3439</u>

ServSafe: Garcia Albert Exp: 5/3/2013

- Chlorine sanitizer in 3-compartment sink measured 100 ppm, good.
- Hot potentially hazardous foods (chicken, rice, soup, beans) were all noted above 135°F.
- All cold holding units measured below 41°F.
- overall, facility **is** in good operating conditions.
- No violations were observed today.

Inspector:

Received by:

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