



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> BETO'S STADIUM DRIVE-IN	<b>BUSINESS PHONE:</b> (559) 924-4101	<b>RECORD ID#:</b> PR0003944	<b>DATE:</b> December 16, 2011
<b>FACILITY SITE ADDRESS:</b> 321 S LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ROBERTO/OFELIA/GABRIEL LINARES	<b>CERTIFIED FOOD HANDLER:</b> OFELIA LINARES	<b>EXP DATE:</b> 4/6/2016	<b>INSPECTOR:</b> Veronica Santa Cruz-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:

Hand wash station was stocked with soap, paper towels, and hot water.  
Cold holding units storing potentially hazardous foods measured below 41°F. As a reminder, store food in a shallow stainless steel containers.  
Food items on the steam table measured well above 135°F.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Ofelia Linares*

Veronica Santa Cruz-REHS

Received By:

Agency Representative

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



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<b>FACILITY NAME:</b> BETO'S STADIUM DRIVE-IN	<b>BUSINESS PHONE:</b> (559) 924-4101	<b>RECORD ID#:</b> PR0003944	<b>DATE:</b> June 07, 2011
<b>FACILITY SITE ADDRESS:</b> 321 S LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ROBERTO/OFELIA/GABRIEL LINARES	<b>CERTIFIED FOOD HANDLER:</b> OFELIA L. LINAREZ	<b>EXP DATE:</b> 4/28/2011	<b>INSPECTOR:</b> Veronica Santa Cruz-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 eggs and raw sausage being stored directly on top of ready to eat foods in the reach-in cold holding unit. Please store all raw meat underneath ready to eat foods.  
  
Rice was observed being stored in a plastic grocery bag. All food must be stored in food grade containers, preferably, stainless steel shallow containers. Using plastic grocery bags to store food must be discontinued.

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

**Description/Corrective Action:** Beans in the reach-in cold holding unit measured at 45°F. These beans were in a large stainless steel pot. Please store potentially hazardous foods in shallow stainless steel pans to help ensure the temperature is maintained at 41°F or below.

**General Comments:**

Hand wash stations were stocked with soap, paper towels, and hot water.  
Carne asada and rice on the steam table measured well above 135°F.

<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 type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> _____ N/A <input type="checkbox"/> Potential Food Safety All Star:

*Roberto Linares*

Veronica Santa Cruz-REHS

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

Agency Representative

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<b>FACILITY NAME:</b> BETO'S STADIUM DRIVE-IN	<b>BUSINESS PHONE:</b> (559) 924-4101	<b>RECORD ID#:</b> PR0003944	<b>DATE:</b> November 22, 2010
<b>FACILITY SITE ADDRESS:</b> 321 S LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> ROBERTO L LINARES SR	<b>CERTIFIED FOOD HANDLER:</b> OFELIA L. LINAREZ	<b>EXP DATE:</b> 4/28/2011	<b>INSPECTOR:</b> Veronica Santa Cruz-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 EXCLUSION OF VERMIN OR ANIMALS

[HSC 114259-114259.3]

**Description/Corrective Action:** The facility has improved with the fly issue, however, the facility needs to invest in either an air curtain for the entrance door or an ultra violet flytrap.

**General Comments:**

This re-inspection took place to determine if the noted violations from the routine inspection were corrected.

Beans, rice, and carne asada measured at or above 135° F.

Beans in the cold holding unit measured at 37° F and were noted to be stored in a shallow stainless steel container.

No personal beverages were noted in the ice machine and plastic cutting boards were observed being used instead of wooden cutting boards.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

*Ofelia Linarez*

Received By:

*Veronica Santa Cruz-REHS*

Agency Representative

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