



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: BETO'S STADIUM DRIVE-IN	BUSINESS PHONE: (559) 924-4101	RECORD ID#: PR0003944	DATE: September 29, 2009
FACILITY SITE ADDRESS: 321 S LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: ROBERTO L LINARES SR	CERTIFIED FOOD HANDLER: OFELIA LINAREZ	EXP DATE: 4/28/2009	INSPECTOR: 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: None Noted

General Comments:

Today's re-inspection was to verify if facility has made repairs to the floor.

Observed old flooring replaced with new floor tiles.

Thank you for your cooperation!

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Roberto Linares

Susan Lee-Yang - REHS

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BETO'S STADIUM DRIVE-IN	BUSINESS PHONE: (559) 924-4101	RECORD ID#: PR0003944	DATE: July 28, 2009
FACILITY SITE ADDRESS: 321 S LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROBERTO L LINARES SR	CERTIFIED FOOD HANDLER: OFELIA LINAREZ	EXP DATE: 4/28/2009	INSPECTOR: 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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed faucet at two compartment sink with leaking water. Please repair/replace faucet to prevent leak.

Observed ceiling lights without shatterproof covers. Please provide shatterproof covers for all ceiling lights.

Observed flooring still in need of repair. This was noted during last routine inspection; however, the facility has failed to correct the violation. The facility must correct violation within 60 days to prevent an office administrative hearing and/or further enforcement. A re-inspection has been scheduled on or after 60 days to verify noted violation has been corrected.

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

Description/Corrective Action: Observed restroom without paper towels. Please stock paper towels at all times.

General Comments:

Observed reach-in refrigerator at 38°F.
Observed hand wash station fully stocked with soap and paper towels.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Roberto Linares

Susan Lee-Yang - REHS

Received By:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BETO'S STADIUM DRIVE-IN	BUSINESS PHONE: (559) 924-4101	RECORD ID#: PR0003944	DATE: January 21, 2009
FACILITY SITE ADDRESS: 321 S LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: ROBERTO L LINARES SR	CERTIFIED FOOD HANDLER: OFELIA LINAREZ	EXP DATE: 4/28/2009	INSPECTOR: Susan Lee-Yang

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:

Observed all past violations corrected.

Floor drain was repaired on the same day of last inspection. Receipt was provided upon request.

Soap and paper towels were available.

Observed hood filters clean.

Remember to repair floor/missing tiles and ceiling by next routine inspection.

Still recommend using 4 inch stainless steel containers to store beans instead of large stainless steel pot.

Remember proper reheating of food includes heating food on the stove or in microwave to 165° F before putting on the steam table. Make sure to temp all foods prior to putting on the steam table.

Keep up with routine cleaning of facility.

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:

Susan Lee-Yang

Environmental Health Specialist

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