



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: CENTER OF THE PLATE CATERING	BUSINESS PHONE: (559) 925-3512	RECORD ID#: PR0008532	DATE: September 01, 2011
FACILITY SITE ADDRESS: 24 HILL ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DWIGHT YOUNG	CERTIFIED FOOD HANDLER: DWIGHT T YOUNG	EXP DATE: 11/15/2013	INSPECTOR: 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:

Operator uses west Hills as his commissary for his catering business. West Hills was observed to be in satisfactory condition during today's inspection.

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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Veronica Santa Cruz-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: CENTER OF THE PLATE CATERING	BUSINESS PHONE: (559) 925-3512	RECORD ID#: PR0008532	DATE: October 28, 2010
FACILITY SITE ADDRESS: 555 COLLEGE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DWIGHT YOUNG	CERTIFIED FOOD HANDLER: DWIGHT T YOUNG	EXP DATE: 11/15/2013	INSPECTOR: 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:

Operator uses West Hills as a commissary for his catering business. During today's inspection, it was noted that the operator was preparing potatoes, green beans, and pork loins. Many of the food items were purchased through Sysco and Costco. Operator had a digital thermometer present to probe food and the operator was observed to be using food handler gloves while preparing food.

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

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