



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> COUNTRY WAFFLES	<b>BUSINESS PHONE:</b> (559) 233-4330	<b>RECORD ID#:</b> PR0006210	<b>DATE:</b> November 29, 2011
<b>FACILITY SITE ADDRESS:</b> 75 HANFORD/ARMONA RD A	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> RAJDEEP SINGH	<b>CERTIFIED FOOD HANDLER:</b> ELIZABETH HUERTA	<b>EXP DATE:</b> 10/13/2013	<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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** The facility's ice machine is in need of cleaning since an accumulation of mildew was observed. Clean the interior portion of the ice machine with a wet dish rag that has been submerged in bleach water and dry it off with a clean dry rag.

**Violation:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Observed soup and hash browns uncovered in the walk-in unit. Please make sure to keep all foods covered at all times.

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

**Description/Corrective Action:** Diced ham, bell pepper, and onion that is located underneath the grills pull out cold holding unit measured between 48-51°F. This same unit has been an issue during past inspections. Please call someone to service the unit so that all food items can measure at or below 41°F. Meanwhile, use ice bins to help maintain the food items at 41°F or below and do not store anything in these units overnight.

**General Comments:**

Hand wash stations were stocked with soap, paper towels, and hot water.  
All food items in the hot holding units measured above 135°F.  
Mechanical dishwasher's chlorine sanitizer measured at 50 ppm.

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

**Reinspection Required:** Yes:  No:

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

Potential Food Safety All Star:

Veronica Santa Cruz-REHS

Agency Representative

Received By:

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



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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> COUNTRY WAFFLES	<b>BUSINESS PHONE:</b> (559) 233-4330	<b>RECORD ID#:</b> PR0006210	<b>DATE:</b> April 21, 2011
<b>FACILITY SITE ADDRESS:</b> 75 HANFORD/ARMONA RD A	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> RAJDEEP SINGH	<b>CERTIFIED FOOD HANDLER:</b> MARIO TORRALVA	<b>EXP DATE:</b> 2/15/2015	<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 FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

**Description/Corrective Action:** The facility is currently not checking cooking temperatures. This facility must obtain a digital food temperature thermometer and record final temperatures of food prepared.

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

**Description/Corrective Action:** The cold holding units underneath the facility's grill measured at 54°F. Since these units store potentially hazardous foods (ham, bacon), these units must measure at or below 41° F. Temporarily, all of these items in these units were placed over ice.

**Violation:** IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

**Description/Corrective Action:** Observed a dead cockroach near the single prep sink. According to the manager, the facility is serviced monthly by Terminix. Should employees see an issue with vermin, please have Terminix service the facility more than once a month.

**General Comments:**

Hand wash stations were stocked with soap, paper towels, and hot water.  
Mechanical dishwasher's chlorine sanitizer measured above 50 ppm.  
Items on the steam table measured at or 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:

Received By:

*Veronica Santa Cruz-REHS*

Agency Representative

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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> COUNTRY WAFFLES	<b>BUSINESS PHONE:</b> (559) 233-4330	<b>RECORD ID#:</b> PR0006210	<b>DATE:</b> October 27, 2010
<b>FACILITY SITE ADDRESS:</b> 75 HANFORD/ARMONA RD A	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> RAJDEEP SINGH	<b>CERTIFIED FOOD HANDLER:</b> MARIO TORRALVA	<b>EXP DATE:</b> 2/15/2015	<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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** The walk-in freezer was observed to be very disorganized. Please organize the freezer so that food items are easy to find.

The waffle maker was observed to have accumulated food debris. Please have the waffle makers cleaned thoroughly.

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

**Description/Corrective Action:** Sausage that was underneath the non-functioning heat lamp measured at 78°F. The cook was asked to discard the 8 pieces of sausage. All foods intended for hot holding must measure at or above 135°F.

Please replace the non-functioning heat lamp bulb as soon as possible and do not use this side of the hot holding unit until the light bulb is replaced.

**General Comments:**

Hand wash stations were observed to be stocked with soap, paper towels, and hot water.  
 Cold holding units measured at or below 41°F.  
 Mechanical dishwasher measured at 50 ppm of chlorine.  
 The trash enclosure was observed to be well maintained.

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

*Natalie Hammons*

*Veronica Santa Cruz-REHS*

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

Agency Representative

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