



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: D STREET CHEVRON	BUSINESS PHONE: (559) 924-5040	RECORD ID#: PR0006253	DATE: November 10, 2009
FACILITY SITE ADDRESS: 110 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JAGRAJ SINGH	CERTIFIED FOOD HANDLER: SARJIT DHALIWAL	EXP DATE: 6/6/2010	INSPECTOR: Veronica Santa Cruz

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: Hood filters for the deep fryer need to be cleaned due to accumulated grease on the filters.

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

Description/Corrective Action: Observed handwash sink with dish rags inside the sink. The handwash sink needs to be free of dish rags and any other items and should be used only for handwashing. Dish rags need to be kept in sanitizer buckets.

General Comments:

Handwash station and restroom were stocked with soap, paper towels, and hot water.
Cold holding units measured at 41°F.
Burrito in the hot holding unit measured at 160°F.

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

Miriam

Received By: _____

Veronica Santa Cruz

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: D STREET CHEVRON	BUSINESS PHONE: (559) 924-5040	RECORD ID#: PR0006253	DATE: June 02, 2009
FACILITY SITE ADDRESS: 110 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JAGRAJ SINGH	CERTIFIED FOOD HANDLER: SARJIT DHALIWAL	EXP DATE: 6/6/2010	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:

Please monitor your cold storing units to make sure they are working properly. Failure to do so will result in future re-inspections, administrative hearing, and fees.

All cold potentially hazardous foods must maintain a temperature at or below 41°F at all times.

Current hazardous products (sandwiches, burritos) are not being sold until vendor replaces products.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Susan Lee-Yang - REHS

Received By: _____

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: D STREET CHEVRON	BUSINESS PHONE: (559) 924-5040	RECORD ID#: PR0006253	DATE: May 27, 2009
FACILITY SITE ADDRESS: 110 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JAGRAJ SINGH	CERTIFIED FOOD HANDLER: SARJIT DHALIWAL	EXP DATE: 6/6/2010	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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Walk-in refrigerator by fan area had ambient temperature of 38°F; however, ambient temperature where sandwiches, milk, pizza pocket, cheese, and Lunchables are stored had ambient temperature of 47°F. This has been noted during last two routine inspections.

Operator stated he'll relocate all cold potentially hazardous foods into an individual reach-in unit where it's able to maintain ambient temperature 41°F at all times.

General Comments:

All hot potentially hazardous foods measured above 135°F.

Observed all food products stored off the ground.

Please note that a re-inspection has been scheduled to verify that the noted violation be corrected. Failure to do so will result in additional re-inspections for which you will be billed \$195 for service fee.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 6/1/2009

Potential Food Safety All Star:

Susan Lee-Yang - REHS

Received By:

Agency Representative

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