



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><br>D STREET CHEVRON   | <b>BUSINESS PHONE:</b><br>(559) 924-5040        | <b>RECORD ID#:</b><br>PR0006253 | <b>DATE:</b><br>July 13, 2011                 |
| <b>FACILITY SITE ADDRESS:</b><br>110 W D ST | <b>CITY:</b><br>LEMOORE                         | <b>ZIP CODE:</b><br>93245       | <b>INSPECTION TYPE:</b><br>ROUTINE INSPECTION |
| <b>OWNER NAME:</b><br>JAGRAJ SINGH          | <b>CERTIFIED FOOD HANDLER:</b><br>PAM K. GREWAL | <b>EXP DATE:</b><br>5/20/2016   | <b>INSPECTOR:</b><br>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 stations were stocked with soap, paper towels, and hot water.  
The facility is no longer selling prepackaged cold sandwiches. The unit where the sandwiches were stored measured at 45°F which is an adequate temperature to store diary products.  
Burritos and chicken strips in the hot holding unit measured at 141°F.

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

*for Grewal*

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><br>D STREET CHEVRON   | <b>BUSINESS PHONE:</b><br>(559) 924-5040           | <b>RECORD ID#:</b><br>PR0006253 | <b>DATE:</b><br>December 14, 2010             |
| <b>FACILITY SITE ADDRESS:</b><br>110 W D ST | <b>CITY:</b><br>LEMOORE                            | <b>ZIP CODE:</b><br>93245       | <b>INSPECTION TYPE:</b><br>ROUTINE INSPECTION |
| <b>OWNER NAME:</b><br>JAGRAJ SINGH          | <b>CERTIFIED FOOD HANDLER:</b><br>MIRIAM ARREDONDO | <b>EXP DATE:</b><br>6/25/2015   | <b>INSPECTOR:</b><br>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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** The reach-in cold holding unit that stores the hot pockets, sandwiches, and dairy products measured at 49°F.

One of the fans for this unit is currently not functioning. Have someone repair this unit so that the unit measures at or below 41° F.

**General Comments:**

Hand wash station and restroom were stocked with soap, paper towels, and hot water. Bean burrito in the hot holding unit measured at 151°F.

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| <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"/><br><b>Reinspection Date (on or after):</b> N/A<br><input type="checkbox"/> Potential Food Safety All Star: |
|---|--|

*Miriam Arredondo*

*Veronica Santa Cruz-REHS*

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

Agency Representative

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FOOD SAFETY EVALUATION REPORT

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|---|---|---------------------------------|---|
| <b>FACILITY NAME:</b><br>D STREET CHEVRON   | <b>BUSINESS PHONE:</b><br>(559) 924-5040          | <b>RECORD ID#:</b><br>PR0006253 | <b>DATE:</b><br>June 07, 2010                 |
| <b>FACILITY SITE ADDRESS:</b><br>110 W D ST | <b>CITY:</b><br>LEMOORE                           | <b>ZIP CODE:</b><br>93245       | <b>INSPECTION TYPE:</b><br>ROUTINE INSPECTION |
| <b>OWNER NAME:</b><br>JAGRAJ SINGH          | <b>CERTIFIED FOOD HANDLER:</b><br>SARJIT DHALIWAL | <b>EXP DATE:</b><br>6/6/2010    | <b>INSPECTOR:</b><br>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:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

**Description/Corrective Action:** The certified food handler for the facility has expired. Please have someone from the facility take and pass the certified food handlers exam within 60 days.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Please routinely clean the are where the deep fryer and three compartment sink are located. Food debris and oil was observed in these areas.

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

**Description/Corrective Action:** The portion of the reach-in cold holding unit where the pre-packaged sandwiches are located measured between 45-46°F. Please monitor this portion of the unit, and if it does not measure 41°F or below move the sandwiches to a portion of the unit where it does measure 41°F or below.

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

**Description/Corrective Action:** Please install a paper towel dispenser for the hand wash station.

**General Comments:**

Chicken and burritos in the hot holding unit measured between 150-160° F.

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

*Amirah Ahmed*

Veronica Santa Cruz-REHS

Received By:

Agency Representative

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