



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: ETHEL REDS CHOP HOUSE	BUSINESS PHONE: (559) 633-8158	RECORD ID#: PR0005132	DATE: January 18, 2012
FACILITY SITE ADDRESS: 850 E D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: JERRY ALLEN LEAIR	CERTIFIED FOOD HANDLER: BRITTANY JOAQUIN	EXP DATE: 9/19/2014	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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The hand wash station near the soda machine had left over food debris and the hand wash stations at the bars still need to be stocked with soap and paper towels. As noted previously, all hand wash stations must be fully stocked with soap and paper towels and be accessible. Keep in mind that hand wash stations are only intended for hand washing and food should not be placed in them.

General Comments:

This re-inspection revealed that most of the violations that were written in the December 2, 2011 were corrected except for the noted violation noted above. Please make sure to correct the noted violation as soon as possible.

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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Received By:

Veronica Santa Cruz-REHS

Agency Representative

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

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ETHEL REDS CHOP HOUSE	BUSINESS PHONE: (559) 633-8158	RECORD ID#: PR0005132	DATE: December 02, 2011
FACILITY SITE ADDRESS: 850 E D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JERRY ALLEN LEAIR	CERTIFIED FOOD HANDLER: BRITTANY JOAQUIN	EXP DATE: 9/19/2014	INSPECTOR: Veronica Santa Cruz-REHS

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

Description/Corrective Action: Many flies were noted in the kitchen area. Although the facility has uv fly traps the facility needs to have their pest control company address the issue.

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

Description/Corrective Action: The facility's hood baffles are in need of being professionally cleaned, as the baffles were observed with an excessive amount of grease. The facility's gas oven must be placed directly underneath the hood.

One of the walk-in refrigerator doors was observed broken. Please repair the door so that it self closes.

The ice machine in the front bar area needs to be cleaned due to mildew building up. Clean the mildew with a clean rag and bleach water and dry the area with a clean rag.

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

Description/Corrective Action: The hand wash sinks in the kitchen food prep area and bar areas were not stocked with soap or paper towels. The hand wash sink in the back area near the soda machine was inaccessible due to cleaning solutions and cleaning supplies being in the way. All hand wash sinks must be accessible and stocked with soap, paper towels, and hot water.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: An employee was observed drinking water from a glass while preparing food items. Employees should only be eating and drinking in areas where food prep does not occur.

Violation: IMPROPER REHEATING PROCEDURES FOR HOT HOLDING [HSC 114016]

Description/Corrective Action: An employee was observed reheating a thick white alfredo sauce in the steam table. During the inspection, the employee was made aware not to reheat food on a steam table but to reheat food in a microwave or stove to 165° F.

General Comments:

As a result of the violations noted today, a re-inspection will be held on or after January 3, 2011 to ensure all of the violations have been corrected.

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RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/> Reinspection Date (on or after): <u>1/3/2012</u> <input type="checkbox"/> Potential Food Safety All Star:
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Veronica Santa Cruz-REHS

Agency Representative

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