



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: FASTRIP FOOD STORE	BUSINESS PHONE: (559) 925-1033	RECORD ID#: PR0005281	DATE: May 08, 2009
FACILITY SITE ADDRESS: 775 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FASTRIP FOOD STORE, INC.	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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: Observed soda nozzles and dairy creamer nozzles for coffee to have built up debris. Please routinely clean nozzles.

Ice machine also had a build up of mildew in the interior of the machine. Clean the ice machine regularly with a bleach solution and wipe down with a clean towel.

General Comments:

The cold holding reach in unit measured at 41°F. Both restrooms were stocked with soap and paper towels. Newly installed ice cream parlor area had appropriate dipper wells with running water for the ice cream scoopers. Overall, facility is in good operating condition.

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

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: FASTRIP FOOD STORE	BUSINESS PHONE: (559) 925-1033	RECORD ID#: PR0005281	DATE: May 05, 2008
FACILITY SITE ADDRESS: 775 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FASTRIP FOOD STORE, INC.	CERTIFIED FOOD HANDLER: M. DRONE	EXP DATE: 6/18/2006	INSPECTOR: Susan Lee

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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Observed one of the restroom's vent not operating.
Please repair/replace vent to operate properly.

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

Description/Corrective Action: Prepackage potentially hazardous food (PHF) (hot dogs, hams, sandwiches) were measured at 45°F.
All PHF must be stored at or below 41° F.

General Comments:

Overall, the facility appeared in satisfactory operational condition.

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

Signature:

Susan Lee

Environmental Health Officer

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FASTRIP FOOD STORE	BUSINESS PHONE: (559) 925-1033	RECORD ID#: PR0005281	DATE: August 17, 2007
FACILITY SITE ADDRESS: 775 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FASTRIP OIL L P	CERTIFIED FOOD HANDLER: M. DRONE	EXP DATE: 6/18/2006	INSPECTOR: Jeff Taber

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: *Observed potentially hazardous food (PHFs) items (burritos, sandwiches, etc.) held in the front refrigeration display case held in a temperature range of 45° F to 49° F. Adjust thermostat so that all PHFs held in cold storage are @ or below 41° F.

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

Description/Corrective Action: *Observed Cappuccino Machine nozzles and underneath dispenser area to be supporting dried food debris. * Clean and sanitize nozzles and area underneath on a regular basis.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: *2 Employees are taking the CA certified exam today. Will have a designated employee within 60 days.

General Comments:

**All other potentially hazardous Food held in refrigeration measured below 41° F, good. (Various meats ranged between 35° F and 37° 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): N/A <input type="checkbox"/> Potential Food Safety All Star:

Signature: 

Jeff Taber
 Environmental Health Officer

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