



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: FOSTERS FREEZE	BUSINESS PHONE: (559) 924-4858	RECORD ID#: PR0000583	DATE: November 22, 2011
FACILITY SITE ADDRESS: 71 E HANFORD-ARMONA RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RAPHAEL MOORE	CERTIFIED FOOD HANDLER: RAPHAEL L. MOORE	EXP DATE: 2/24/2015	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: None Noted

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.
Cold holding units storing potentially hazardous foods measured at or below 41°F.
Equipment temperature logs as well as food temperature logs were reviewed and noted to be well documented.
Overall, the facility was observed well maintained.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Ran Moore

Veronica Santa Cruz-REHS

Received By:

Agency Representative

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



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: FOSTERS FREEZE	BUSINESS PHONE: (559) 924-4858	RECORD ID#: PR0000583	DATE: March 03, 2011
FACILITY SITE ADDRESS: 71 E HANFORD-ARMONA RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RAPHAEL MOORE	CERTIFIED FOOD HANDLER: RAPHAEL L. MOORE	EXP DATE: 2/24/2015	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 FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Please clean the two fans in the kitchen area.

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

Description/Corrective Action: The center island prep cold holding unit where the cut leafy greens and tomatoes are stored measured at 60°F. The unit's bottom storage ambient temperature measured at 41°F. Since cut leafy greens and cut tomatoes are considered potentially hazardous foods, these items must be kept at 41° F or below or these cut leafy greens can be kept out at room temperature for a maximum of 4 hours. However, should the facility decide to keep cut tomatoes and cut leafy greens at room temperature the items must be marked to indicate at what time the item was placed at room temperature and must be discarded once 4 hours have elapsed.

General Comments:

All hand wash stations were stocked with soap, paper towels, and hot water. Observed proper food handling by employees. Facility had up to date food temperature logs as well as temperature logs for the facility's units.

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 checked="" type="checkbox"/> Potential Food Safety All Star:
---	---

Received By: _____

Veronica Santa Cruz-REHS

Agency Representative

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



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: FOSTERS FREEZE	BUSINESS PHONE: (559) 924-4858	RECORD ID#: PR0000583	DATE: August 23, 2010
FACILITY SITE ADDRESS: 71 E HANFORD-ARMONA RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RAPHAEL MOORE	CERTIFIED FOOD HANDLER: RAPHAEL L. MOORE	EXP DATE: 2/24/2015	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: None Noted

General Comments:

Hand wash station and the women's restroom were stocked with soap, paper towels, and hot water.
Cold holding units measured at or below 41°F .
Chili in the hot holding unit measured at 152°F.
Observed up-to-date food temperature logs for the facility's beef patties.
Overall, the facility is in good operating condition.

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

Ron Miller

Received By: _____

Veronica Santa Cruz-REHS

Agency Representative

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