



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> K & H LIQUOR, FOOD, AND GAS	<b>BUSINESS PHONE:</b> (559) 924-8706	<b>RECORD ID#:</b> PR0000526	<b>DATE:</b> May 13, 2009
<b>FACILITY SITE ADDRESS:</b> 49 E D ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> KARAM S BANGAR	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> 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 to have buildup of syrup, and the ice machine had mildew buildup. Please, routinely clean equipments regularly.

**General Comments:**

Reach-in cold holding units measured at 41°F. The restroom was stocked with soap and paper towels. Overall, facility is in satisfactory operating condition.

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

*Mankeep Bangar*

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

<b>FACILITY NAME:</b> K & H LIQUOR, FOOD, AND GAS	<b>BUSINESS PHONE:</b> (559) 924-8706	<b>RECORD ID#:</b> PR0000526	<b>DATE:</b> May 06, 2008
<b>FACILITY SITE ADDRESS:</b> 49 E D ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> KARAM S BANGAR	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> 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:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]  
**Description/Corrective Action:** Observed beef jerky by cash register without serving utensils.  
Please provide serving utensils for customers' use.

**General Comments:**  
All cold food temperatures measured today were satisfactory.  
Cheese, sandwiches, and eggs were measured at 41°F.

<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> N/A <input type="checkbox"/> Potential Food Safety All Star:
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*Pat*  
\_\_\_\_\_  
Signature:

*Susan Lee*  
\_\_\_\_\_  
Environmental Health Officer

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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> K & H LIQUOR, FOOD, AND GAS	<b>BUSINESS PHONE:</b> (559) 924-8706	<b>RECORD ID#:</b> PR0000526	<b>DATE:</b> March 23, 2007
<b>FACILITY SITE ADDRESS:</b> 49 E D ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> KARAM S BANGAR	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Raymond Cooke

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 HOT HOLDING TEMPERATURE(S) [HSC 113995 (c)]  
**Description/Corrective Action:** Sandwiches in hot display were noted at 120 to 130 degrees. All hot food products must be 135 degrees or more.
- Violation:** IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113995 (c)]  
**Description/Corrective Action:** Food product in walk-in refrigerator was measured at 41 to 45 degrees. All cold food must be maintained at or below 41 degrees.
- Violation:** IMPROPER FOOD TEMPERATURE MONITORING [HSC 113995 (e)]  
**Description/Corrective Action:** No probe type thermometer was on hand to monitor the hot holding food temperatures.

**General Comments:**

<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" 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> _____ N/A <input type="checkbox"/> Potential Food Safety All Star:

Signature: *Karam Bangar*

Raymond Cooke  
 Environmental Health Officer

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