



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: KWIK BREAK DELI MART	BUSINESS PHONE: (559) 924-3801	RECORD ID#: PR0000355	DATE: March 09, 2010
FACILITY SITE ADDRESS: 19520 GRANGEVILLE BLVD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROGER NORDSTROM	CERTIFIED FOOD HANDLER: April Hedrick	EXP DATE: 2/1/2010	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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Currently, the facility's certified foodhandler certificate has expired. Please have someone from the facility take and pass a certified foodhandler course within 60 days. Once the certified foodhandler certificate is made available, please fax or mail a copy of the certificate to our department.

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

Description/Corrective Action: The soda machine floor drain is in need of cleaning. Please routinely clean this floor drain and any other floor drain to avoid accumulated build-up of debris.

General Comments:

Handwash station and restrooms were equipped with soap, paper towels, and hot water.
Cold holding units measured at satisfactory temperatures.
Corndog and pizza pocket measured between 140- 160°F in the hot holding unit.

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:

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: KWIK BREAK DELI MART	BUSINESS PHONE: (559) 924-3801	RECORD ID#: PR0000355	DATE: September 15, 2009
FACILITY SITE ADDRESS: 19520 GRANGEVILLE BLVD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROGER NORDSTROM	CERTIFIED FOOD HANDLER: April Hedrick	EXP DATE: 2/1/2010	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: The floor drain located by the three compartment sink is in need of routine cleaning.

Violation: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: The cold holding unit storing lunchables did not have a thermometer. A thermometer was given to facility during the inspection. Please make sure cold holding units have a thermometer at all times.

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

Description/Corrective Action: A condiment container was found in the handwash station. All utensils need to be washed in the three compartment sink and only handwashing should occur at the handwash sink.

General Comments:

Cold holding units measured at satisfactory temperatures.
Hot holding units measured above 135° F.
Handwash station was stocked with soap, paper towels, and hot water.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By: _____

Veronica Santa Cruz

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: KWIK BREAK DELI MART	BUSINESS PHONE: (559) 924-3801	RECORD ID#: PR0000355	DATE: March 11, 2009
FACILITY SITE ADDRESS: 19520 GRANGEVILLE BLVD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROGER NORDSTROM	CERTIFIED FOOD HANDLER: April Hedrick	EXP DATE: 2/1/2010	INSPECTOR: Susan Lee-Yang - 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed two boxes of meat stored directly on the ground inside walk-in refrigerator. All food products must be stored at a minimum of six inches above the ground.

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

Description/Corrective Action: Observed employee using front hand wash station for dishwashing. Hand wash stations are only to be used for hand washing, not dishwashing.

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

Description/Corrective Action: Observed walk-in refrigerator with dust accumulation on ceiling. Please clean unit on routine basis to prevent accumulation.

Observed carbon dioxide cylinders unchained. Please chain all carbon dioxide cylinders.

General Comments:

Observed restrooms and hand wash station fully stocked with soap and paper towels.

All cold holding units were noted at or below 41° F.

Corndog, pizza pocket, beans, and chili verde measured above 135°F.

Recommend temping and documenting food products on daily basis.

Observed improvements in general cleanliness of facility.

Please correct all noted violations prior to next routine inspection to avoid further re-inspections and/or enforcements.

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