



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: LEMOORE MOBIL	BUSINESS PHONE: Not Specified	RECORD ID#: PR0006881	DATE: November 20, 2009
FACILITY SITE ADDRESS: 286 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: CHHUY K CHAO	CERTIFIED FOOD HANDLER: Chuuy Chao	EXP DATE: 9/18/2010	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: All of the facilities floor drains were cleaned except for the floor drain located by the soda machine. Please routinely clean floor drains to avoid accumulated debris.

Violation: IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

Description/Corrective Action: Observed employee rinse his hands with water before serving food. Proper handwashing includes: washing hands with warm water and washing for atleast 20 seconds while lathering hands with soap and then drying hands with a paper towel.

General Comments:

All foods on the steam table measured above 135° F.
Facility is no longer packaging their own cookies but instead are selling cookies individually to customers. Cookies are placed in a display unit and served by using tongs.
Facility now separated chemicals from pre-packaged foods and cleaned out debris from the ice machine.
Thank yor for working on correcting the noted violations for the last routine inspection, however, facilities employees need to work on proper handwashing technique.
Our department provides free food safety training classes to permitted facilities. Please call our department if you wish to receive food safety training.

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

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Veronica Santa Cruz
Agency Representative

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FACILITY SITE ADDRESS: 286 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CHHUY K CHAO	CERTIFIED FOOD HANDLER: Chuyy Chao	EXP DATE: 9/18/2010	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 LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

Description/Corrective Action: Observed packaged cookies without a label.
If facility wishes to package and sell cookies, make sure a label is placed on the cookies which says: name of product, weight of product, and facility name.
This same violation has been noted on past inspections.

Violation: IMPROPER CLEANLINESS OR HYGIENE OF FOODHANDLERS [HSC 113967-113973]

Description/Corrective Action: Observed employee serve food without washing their hands before doing so.
Make sure, to wash your hands before preparing food, changing tasks, or serving food.

Violation: IMPROPER USE OR STORAGE OF TOXIC MATERIALS [HSC 114254-114254.3]

Description/Corrective Action: Observed sugar being stored next to the chemicals being sold to the public.
Operator removed sugar from this location during the inspection.

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

Description/Corrective Action: Observed ice machine with accumulated debris. Please routinely clean ice machine with a bleach solution and wipe it off with a clean towel.

Observed floor drains with accumulated debris. Please clean all floor drains.

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

Description/Corrective Action: Egg rolls, burrito, and orange chicken measured between 124-126°F.
All hot holding foods need to measure at 135°F or above.
Operator adjusted steam table during the inspection.

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

Description/Corrective Action: Handwash station located behind the steam table does not have an operable paper towel dispenser.
Please fix/replace paper towel dispenser.

General Comments:

A re-inspection will be scheduled free of charge to determine if the noted violations have been corrected. If another re-inspection has to occur, facility will be billed \$220 per re-inspection.

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LEMOORE MOBIL	BUSINESS PHONE: Not Specified	RECORD ID#: PR0006881	DATE: May 27, 2009
FACILITY SITE ADDRESS: 286 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CHHUY K CHAO	CERTIFIED FOOD HANDLER: Chuuy Chao	EXP DATE: 9/18/2010	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

Description/Corrective Action: Observed floor drains with dirt and debris.
Please clean all equipments on regular basis to prevent accumulation.

General Comments:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection.

The following was noted during today's inspection:

*Observed soda nozzles cleaned.

*Observed restroom fully stocked with soap and paper towels.

*Hot dogs, burritos, tornados, and eggrolls on the steam table all measured above 135°F.

*Did not observe any baked goods that facility prepackages present at time of inspection.

Please clean all equipments including floor drains on daily basis.

14089. Labeling

(a) FOOD prepackaged in a FOOD FACILITY shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law (Part 5 (commencing with Section 109875)), 21 C.F.R. 101-Food Labeling, 9 C.F.R. 317-Labeling, Marking Devices, and Containers, and 9 C.F.R. 381-Subpart N

Labeling and Containers, and as specified under Sections 114039 and 114039.1.

(b) Label information shall include the following:

(1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement.

(2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD.

(3) An accurate declaration of the quantity of contents.

(4) The name and place of business of the manufacturer, packer, or distributor.

(5) Except as exempted in the Federal FOOD, Drug, and Cosmetic Act Section 403(Q)(3)-(5) (21 U.S.C. Sec. 343(q)(3)-(5), incl.), nutrition labeling as specified in 21 C.F.R. 101-FOOD Labeling and 9 C.F.R. 317 Subpart B Nutrition Labeling.

(c) Bulk FOOD that is available for CONSUMER self-service shall be prominently labeled with the following information in plain view of the CONSUMER:

(1) The manufacturer's or processor's label that was provided with the FOOD.

(2) A card, sign, or other method of notification that includes the information specified under paragraphs (1), (2), and (5) of subdivision (b).

114089.1. Bakery products, labeling

(a) Except as specified in subdivision (c) of Section 114089, every bakery product shall have a protective wrapping that shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law (Part 5(commencing with Section 109875)).

(b) Bakery products sold directly to a restaurant, catering service, RETAIL bakery, or sold over the counter directly to the CONSUMER by the manufacturer or bakery distributor shall be exempt from the labeling provisions of this section.

(c) French style, hearth-baked, or hard-crust loaves and rolls shall be considered properly wrapped if contained in an open-end bag that encloses the loaves or rolls.

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OWNER NAME: CHHUY K CHAO	CERTIFIED FOOD HANDLER: Chuy Chao	EXP DATE: 9/18/2010	INSPECTOR: Susan Lee-Yang - REHS

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Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: Observed facility using hot plate.
Discontinue use of hot plate.

Violation: IMPROPER LABELING OF PREPACKAGED FOODS

[HSC 114089-114090]

Description/Corrective Action: Observed baked goods not properly labeled.
Please label all baked goods with facility name, name of product, ingredients, and weight of product.

Violation: IMPROPER HOT HOLDING TEMPERATURE(S)

[HSC 113996]

Description/Corrective Action: Rice, chow mein, teriyaki chicken, and burrito on the steam table were noted between 120°F-130° F.
Please temp all food products prior to placing on steam table. Suggest documenting temperature of all food products on daily basis.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

Description/Corrective Action: Observed soda nozzle with syrup accumulation. This has been noted during last two routine inspections as well.
Please clean soda nozzles as often as needed.

Observed walk-in refrigerator and freezer cluttered.
Please organize both refrigerator and freezer.

Violation: RESTROOM FACILITIES NOT MAINTAINED

[HSC 114250 & 114276]

Description/Corrective Action: Observed soap dispenser in restroom without soap.
Please stock dispenser with soap.

General Comments:

Please note that a re-inspection will be performed at no charge. Each additional re-inspection required to verify compliance with necessary corrections listed in today's inspection report will be assessed \$195.00 re-inspection fees. Further enforcement action including permit suspension or an office hearing may be necessary in order to achieve compliance.

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Susan Lee-Yang - REHS

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