



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: LOGAN'S PURIFIED WATER | BUSINESS PHONE: (559) 924-4168 | RECORD ID#: PR0006591 | DATE: November 10, 2009 |
| FACILITY SITE ADDRESS: 1025 W BUSH AVE | CITY: LEMOORE | ZIP CODE: 93245 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: JUAN M LOPEZ | CERTIFIED FOOD HANDLER: MARIA LOPEZ | EXP DATE: 7/8/2010 | 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: OTHER PERMIT VIOLATION

Description/Corrective Action: Currently, facility is preparing tacos, burritos, and tortas. Operator claims to be purchasing the meat for the items listed above from a restaurant in Huron called La Esquinita Mi Pueblo. However, operator does not have receipts of the purchased meat on-site.

All receipts of purchased meats need to be kept on-site.

General Comments:

During today's inspection two hot plates and a steam table were in use. The foods on the steam table measured above 135°F. Anytime new equipment is brought into the facility, our department needs to give it the approval. Please make sure to call our department when you wish to make any changes to the facility.

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



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| | | | |
|--|---|---------------------------------|---|
| FACILITY NAME: LOGAN'S PURIFIED WATER | BUSINESS PHONE: (559) 924-4168 | RECORD ID#: PR0006591 | DATE: May 22, 2009 |
| FACILITY SITE ADDRESS: 1025 W BUSH AVE | CITY: LEMOORE | ZIP CODE: 93245 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: JUAN M LOPEZ | CERTIFIED FOOD HANDLER: MARIA LOPEZ | EXP DATE: 7/8/2010 | 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 FROM UNAPPROVED SOURCES [HSC 114021 - 114029]

Description/Corrective Action: Observed and removed Mexican candies without English wording from shelf. Noted to operator that all candies must have English wording in order to be sold.

General Comments:

- Observed hand wash station stocked with soap and paper towels.
- Reach-in prep unit measured at 40° F.
- Operator purchases cooked meat from local carniceria store. Receipts were available for review.
- 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> </u> N/A <input type="checkbox"/> Potential Food Safety All Star: |

Susan Lee-Yang - REHS

Received By: _____

Agency Representative

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Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD HANDLER, EXP DATE, INSPECTOR.

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: OTHER PERMIT VIOLATION

Description/Corrective Action: Observed hot plate and conventional oven located in storage room.

Operator stated that she uses equipments to cook for self. Please remove equipments out of facility. Facility is not permitted for cooking equipments.

General Comments:

Observed hand wash stations fully stocked with soap and paper towels.

Reach-in refrigerator measured at 41° F.

Facility does not cook on-site.

Facility uses clam shell grills for sandwiches.

Cooked carne asada is purchased from Las Quintas in Huron, CA.

Operator will send copies of receipts to Kings County Environmental Health Services within two weeks.

RESULTS OF EVALUATION: [X] PASS [] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Handwritten signature

Received By:

Susan Lee-Yang

Environmental Health Specialist

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