



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: MICKY'S BAR & GRILL	BUSINESS PHONE: (559) 925-0262	RECORD ID#: PR0000401	DATE: December 13, 2011
FACILITY SITE ADDRESS: 230 FOX ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VICKY WOODARD & CHARLES KRANTZ	CERTIFIED FOOD HANDLER: CHARLES KRANTZ	EXP DATE: 3/25/2014	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: The ice machine near the bar area needs to be wiped clean with a clean cloth and bleach water followed by being pat dry with a clean cloth.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The mechanical dishwasher did not register any chlorine sanitizer. The owner of the facility called Ecolab to service the unit. In the meantime, all dishes and utensils must be manually washed, rinsed, and sanitized. When the mechanical dishwasher is repaired, make sure the unit registers the chlorine at 50 ppm.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.
Cold holding temperatures measured at satisfactory temperatures.

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 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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MICKY'S BAR & GRILL	BUSINESS PHONE: (559) 925-0262	RECORD ID#: PR0000401	DATE: June 08, 2011
FACILITY SITE ADDRESS: 230 FOX ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VICKY WOODARD & CHARLES KRANTZ	CERTIFIED FOOD HANDLER: CHARLES KRANTZ	EXP DATE: 3/25/2014	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: The kitchen floor has not been resealed. The kitchen floor must be resealed with a clear or light color sealant by the facility's next routine inspection.

General Comments:

Hand wash stations were slushed with soap, paper towels, and hot water.
Cold holding units measured at or below 41° F.
The chlorine sanitizer in the mechanical dishwasher measured above 50 ppm.

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

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MICKY'S BAR & GRILL	BUSINESS PHONE: (559) 925-0262	RECORD ID#: PR0000401	DATE: November 22, 2010
FACILITY SITE ADDRESS: 230 FOX ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VICKY WOODARD & CHARLES KRANTZ	CERTIFIED FOOD HANDLER: CHARLES KRANTZ	EXP DATE: 3/25/2014	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: Observed accumulated grease on the floor and nearby equipment where the deep fat fryer is located. Please routinely clean all equipment within the facility to avoid an accumulation of debris.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Flies were observed in the kitchen area. In order to help deter flies away from the facility, the facility should invest in air curtains to place at entrances of the facility or install UV fly traps in an area where food is not prepared.

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

Description/Corrective Action: The reach-in cold holding unit that stores the facility's potentially hazardous foods measured at 46° F. All cold holding units storing potentially hazardous foods must measure at or below 41° F.

Please monitor this unit and if this unit is not measuring at or below 41°F, have the unit serviced.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.
Mechanical dishwasher's chlorine level measured at 50 ppm.

The owner indicated that the floor in the kitchen will be resealed. Please make sure to store all food in an area where it cannot be contaminated when the floor is being resealed. Make sure to reseat the floor white or clear.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Veronica Santa Cruz-REHS

Received By:

Agency Representative

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