

**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: TERI'S FRONT ST GRILL	BUSINESS PHONE: (559) 924-0548	RECORD ID#: PR0000392	DATE: March 06, 2012
FACILITY SITE ADDRESS: 219 E ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROBERT SCHOENWETTER	CERTIFIED FOOD HANDLER: ROBERT SCHOENWETTER	EXP DATE: 11/18/2011	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Raw ground beef was observed being stored above ready to eat burritos and vegetables in the reach-in freezer. The burritos were thrown away by the person in charge due to blood being on the food items.

Raw meats and poultry must be stored away from ready to eat foods to avoid the possibility of cross contamination from occurring like was observed today. The person in charge moved all the raw meat to the bottom of the freezer and placed all other food items above the meats.

Also, please make sure to keep all food products covered at all times in the refrigerators and/or freezers.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The current certified foodhandler manager certification for this establishment has expired. The owner of the facility called our department to let them know that he would be taking the exam within the next couple of weeks. When the certificate is obtained, please make sure to provide our department with a copy.

General Comments:

Handwash stations were stocked with soap, paper towels, and hot water.
Cold holding units measured at or below 41F.

This facility must improve in the manner raw meats are stored, as this facility has been told numerous amounts of times on how to properly store raw meat and poultry.

Most of the employees from this facility have obtained the foodhandler card. This foodhandler card will be valid for three years; however, when the cards expire, the foodhandler exam must be retaken from an ANSI accredited agency.

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



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OWNER NAME: ROBERT SCHOENWETTER	CERTIFIED FOOD HANDLER: ROBERT SCHOENWETTER	EXP DATE: 11/18/2011	INSPECTOR: Veronica Santa Cruz-REHS

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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): N/A <input type="checkbox"/> Potential Food Safety All Star:
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Hai

Veronica Santa Cruz-REHS

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TERI'S FRONT ST GRILL	BUSINESS PHONE: (559) 924-0548	RECORD ID#: PR0000392	DATE: July 15, 2011
FACILITY SITE ADDRESS: 219 E ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROBERT SCHOENWETTER	CERTIFIED FOOD HANDLER: ROBERT SCHOENWETTER	EXP DATE: 11/18/2011	INSPECTOR: Veronica Santa Cruz-REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The hood baffles were observed to have an excessive amount of grease buildup. Please have the hood serviced as soon as possible.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed raw meat being stored directly next to ready to eat foods. This same violation has been noted on past inspection reports.

General Comments:

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

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TERI'S FRONT ST GRILL	BUSINESS PHONE: (559) 924-0548	RECORD ID#: PR0000392	DATE: November 10, 2010
FACILITY SITE ADDRESS: 219 E ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROBERT SCHOENWETTER	CERTIFIED FOOD HANDLER: ROBERT SCHOENWETTER	EXP DATE: 11/18/2011	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed raw meat being stored directly next to vegetables. Please store all raw meat away from ready to eat foods.

General Comments:

Hand wash station and restrooms were stocked with soap, paper towels, and hot water. Cold holding units storing potentially hazardous foods measured at 41°F.

The facility is currently not using the mechanical dishwasher because the sanitizer is still not functioning. The operator stated that all of the dishes and utensils are being washed, rinsed, and sanitized manually. If the facility does not plan to repair the dasher, please have it removed from 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:

Hai

Received By: _____

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