



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: TIMMY O'GULLS HUB	BUSINESS PHONE: (559) 923-9961	RECORD ID#: PR0000532	DATE: December 20, 2011
FACILITY SITE ADDRESS: 5020 19 1/2 AVE	CITY: RIVERDALE	ZIP CODE: 93656	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AMERICAN INTERNET MARKETING, LLC	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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: This facility still has not obtained a manager's food handler certificate. As a result, someone from the facility has until December 22, 2011 at 12:00 p.m. to show proof of a certificate or show proof of signing up to take a course.

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

Description/Corrective Action: Hood baffles were still observed missing from the facility's hood. This violation was noted during the facility's last routine inspection. The hood was also observed in need of being professionally cleaned.

Upon entering the facility to conduct a routine inspection, construction debris (dust) was noted throughout the bar and dining area. As a result, the owner voluntarily closed the kitchen to allow his employees to clean up all the construction debris. The facility may operate the kitchen once all of the debris has been cleaned up. A re-inspection will occur December 21, 2011 to ensure the debris was cleaned up.

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

Description/Corrective Action: Observed raw eggs being stored directly on top of ready to eat foods. All raw meats, poultry, and eggs must be stored away from ready to eat foods.

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

Description/Corrective Action: Tri-tip in the hot holding unit measured at 98°F. According to the kitchen cook, the tri-tip had been in the hot holding unit for approximately half an hour. Please note that all foods that are intended to be hot held must measure at or above 135° F and that if a food product is intended to be reheated, the food product must be reheated to 165°F.

General Comments:

Anytime a facility does any type of construction, all of the construction debris must be cleaned up prior to operating.

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RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input checked="" type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/> Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:
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Agency Representative

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FACILITY NAME: TIMMY O'GULLS HUB	BUSINESS PHONE: (559) 923-9961	RECORD ID#: PR0000532	DATE: December 21, 2011
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OWNER NAME: AMERICAN INTERNET MARKETING, LLC	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Veronica Santa Cruz-REHS

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Violation: None Noted

General Comments:

Today's re-inspection was to ensure the facility's dining and bar area had all of the construction cleaned up. This re-inspection revealed that the construction dust was cleaned up satisfactorily.

Please remember that proof of someone from the facility must show proof of signing up for the manager's food handler certification by tomorrow 12:00 p.m.

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"/>
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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TIMMY O'GULLS HUB	BUSINESS PHONE: (559) 923-9961	RECORD ID#: PR0000532	DATE: June 01, 2011
FACILITY SITE ADDRESS: 5020 19 1/2 AVE	CITY: RIVERDALE	ZIP CODE: 93656	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AMERICAN INTERNET MARKETING, LLC	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Veronica Santa Cruz-REHS

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

Description/Corrective Action: No one on staff currently holds a managers food handler certification. Someone from the facility must take and pass the managers certification within 30 days. When the certificate is obtained, proof must be shown to our department.

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

Description/Corrective Action: Many flies were observed in the facility. This facility must invest in some type of fly control such as air curtains for the doors. The UV light fly trap is an approved method for fly control; however, leaving the entrance and back doors open will not aid in controlling the amount of flies entering the facility.

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

Description/Corrective Action: Hood baffles were observed missing from the hood. Please replace the missing hood baffles as well as clean the existing baffles currently on the hood.

The reach-in cold holding unit in the kitchen was observed leaking from the bottom portion of the unit. Please repair this leak as soon as possible.
The grease trap needs to be cleaned out immediately and it must be maintained clean. During today's inspection, a foul smell was coming from the grease trap.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.
Cold holding units measured at or below 41°F.
Pulled pork in the hot holding unit measured at 137°F.

Please organize the dry storage area and remove any items that is not being used to operate the facility.

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