



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: VINEYARD INN RESTAURANT	BUSINESS PHONE: (559) 924-1988	RECORD ID#: PR0000630	DATE: December 02, 2011
FACILITY SITE ADDRESS: 819 E BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: LUCY JONES	CERTIFIED FOOD HANDLER: CHRISTY FOLKS	EXP DATE: 10/15/2012	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 large area of tile near the mechanical dishwasher has not been replaced as of yet. According to the owner of the facility, the tile will be replaced sometime next week.

The facility's hood has not been professionally serviced to remove the excessive grease build-up. The owner of the facility indicated that she would be calling a company to service the hood.

General Comments:

This re-inspection was a result of violations that needed to be corrected from the October 26, 2011 inspection.

Today's inspection revealed that most of the violations that were noted on the October inspection report were corrected; however, the noted violations above were not corrected. The violations noted above must be corrected by the facility's next routine inspection.

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

Veronica Santa Cruz-REHS

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: VINEYARD INN RESTAURANT	BUSINESS PHONE: (559) 924-1988	RECORD ID#: PR0000630	DATE: October 26, 2011
FACILITY SITE ADDRESS: 819 E BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LUCY JONES	CERTIFIED FOOD HANDLER: CHRISTY FOLKS	EXP DATE: 10/15/2012	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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The mechanical dishwasher did not register any chlorine during today's inspection. At a minimum, mechanical dishwasher's must register at chlorine level of 50 ppm. During the inspection, a service company was called to service the dishwasher. In the meantime, all utensils and dishes must be manually washed, rinse, and sanitized until the unit is repaired.

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

Description/Corrective Action: The large prep cold holding unit that is located behind the grill was observed with an accumulation of water inside the unit. Although this unit is maintaining food at 41° F or below, this unit cannot have an accumulation of condensation.

The facility's hood was observed missing a baffle. Also, the hood was observed to have an excessive amount of grease build-up. The hood must be serviced and routinely be serviced to remove the grease build-up.

A large area of tile near the mechanical dishwasher was observed missing. The area of flooring must be repaired as soon possible to avoid the remainder of the flooring from becoming deteriorated.

The exhaust fan in the women's restroom was observed not functioning. Please repair this exhaust fan as soon possible.

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

Description/Corrective Action: The two upper pull out cold holding units that are located directly underneath the grill were not holding the raw sausage and deli meats at 41°F or below.

Sausage and deli meats measured between 57-60°F. All of these meats were moved to the walk-in refrigerator. These units must not be used unless the units can maintain food products at 41° F or below.

General Comments:

In order to determine if the noted violations were addressed and corrected, a re-inspection will occurs on or after November 28, 2011. The re-inspection will be free of charge; however, should subsequent re-inspections be needed to obtain compliance, the facility will be assessed \$ 220 per inspection.

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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 checked="" type="checkbox"/> No: <input type="checkbox"/> Reinspection Date (on or after): <u>11/28/2011</u> <input type="checkbox"/> Potential Food Safety All Star:
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Steph Jones

Veronica Santa Cruz-REHS

Received By: _____

Agency Representative

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