



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: WHITE TOP DRIVE IN	BUSINESS PHONE: (559) 924-3887	RECORD ID#: PR0000169	DATE: April 12, 2012
FACILITY SITE ADDRESS: 1110 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: EDUARDO ZUNIGA	CERTIFIED FOOD HANDLER: EDUARDO ZUNIGA	EXP DATE: 8/3/2013	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: Several food items in the facility's cold holding units were observed uncovered. Please make sure foods are either covered with approved food grade lids or foil. Please do not use dish rags to cover food items.

Also please make sure to place all ice scoops in an easily cleanable container. The container that ice scoops will be placed in and ice scoops must be washed, rinsed and sanitized and the end of each day.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The handwash station that is located near the grill must have a mounted soap dispenser so that anyone who is working in the area can easily wash their hands.

Please note that all handwash stations must have mounted soap and paper towels.

Violation: IMPROPER REHEATING PROCEDURES FOR HOT HOLDING [HSC 114016]

Description/Corrective Action: Shredded bbq beef measured at 120F in the small hot holding unit that the facility has; therefore, the operator was asked if he reheated the food item prior to placing it in the hot holding unit and he indicated that he had not.

Food items must be reheated to 165F prior to be placed in a hot holding unit. A hot holding unit intended purpose is to only maintain foods at or above 135F and not to reheat food items. Food items can be reheated in the microwave or on the stove.

General Comments:

All of the cold holding units measured at or below 41F during this inspection.

This facility is well maintained; however, please correct the noted violations in a timely manner. Also as reminder, all employees who work at this facility must acquire a foodhandler card within the next 30 days. A list of accredited providers was left with the operator during today's inspection.

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



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OWNER NAME: EDUARDO ZUNIGA	CERTIFIED FOOD HANDLER: EDUARDO ZUNIGA	EXP DATE: 8/3/2013	INSPECTOR: Veronica Santa Cruz-REHS

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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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Received By: _____

Veronica Santa Cruz-REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: WHITE TOP DRIVE IN	BUSINESS PHONE: (559) 924-3887	RECORD ID#: PR0000169	DATE: October 06, 2011
FACILITY SITE ADDRESS: 1110 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: EDUARDO ZUNIGA	CERTIFIED FOOD HANDLER: EDUARDO ZUNIGA	EXP DATE: 8/3/2013	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: None Noted

General Comments:

Hand wash station was stocked with soap, paper towels, and hot water.
All cold holding units measured well below 41°F.
Beans in the hot holding unit measured at 180°F.

Please make sure all utensils and dishes are washed, rinsed, and sanitized in the facility's two compartment sink.

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: WHITE TOP DRIVE IN	BUSINESS PHONE: (559) 924-3887	RECORD ID#: PR0000169	DATE: February 28, 2011
FACILITY SITE ADDRESS: 1110 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: EDUARDO ZUNIGA	CERTIFIED FOOD HANDLER: EDUARDO ZUNIGA	EXP DATE: 8/3/2013	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: Please install a hood filter for the deep fryer.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Please install a new functioning soap dispenser at the two compartment sink that mounts to the wall.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.
Cold holding units storing potentially hazardous foods measured at or below 41° F.
If this facility were to monitor temperatures (document) of the units and food, this facility could be nominated for the Food Safety All-Star Award.

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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