



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

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|--|---|---------------------------------|---|
| FACILITY NAME: ZENY'S FILIPINO CUISINE | BUSINESS PHONE: (559) 924-4690 | RECORD ID#: PR0000483 | DATE: December 01, 2011 |
| FACILITY SITE ADDRESS: 352 W D ST | CITY: LEMOORE | ZIP CODE: 93245 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: BENJAMIN M. CARINO | CERTIFIED FOOD HANDLER: JULIE M VAN HOOSE | EXP DATE: 5/19/2014 | 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 LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

Description/Corrective Action: Some of pastries the facility makes were not labeled. Please make sure all prepackaged foods contain a label that has the facility's business information, the food items name and the food items ingredients in descending order.

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

Description/Corrective Action: Chicken and noodles in the hot holding unit measured between 110-120°F. All foods on a steam table must measure at or above 135°F.

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

Description/Corrective Action: The stand up cold holding unit that sits adjacent from the steam table ambient temperature measured at 50°F. Cooked pork that was being stored in this unit measured at 46°F.

All cold holding units that storing potentially hazardous foods must be maintained at or below 41°F.

General Comments:

Hand wash stations were stocked with soap, paper towels and hot water.

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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): <u> </u> N/A <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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|--|---|---------------------------------|---|
| FACILITY NAME: ZENY'S FILIPINO CUISINE | BUSINESS PHONE: (559) 924-4690 | RECORD ID#: PR0000483 | DATE: February 16, 2011 |
| FACILITY SITE ADDRESS: 352 W D ST | CITY: LEMOORE | ZIP CODE: 93245 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: BENJAMIN M. CARINO | CERTIFIED FOOD HANDLER: JULIE M VAN HOOSE | EXP DATE: 5/19/2014 | INSPECTOR: Veronica Santa Cruz-REHS |

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Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Observed one of the owners serving food without proper food handler gloves. The owner had bandages on both hands, which would require one to use gloves when handling food. Anytime an employee has acrylic nails, a cut, or polished nails gloves must be worn.

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

Description/Corrective Action: The two stand up cold holding units adjacent to the steam table measured between 48-51° F. If the units do not hold at 41°F or below, please replace or repair the units.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.
All food items on the steam table measured well above 135° F.

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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: |

Received By: *Jensen*

Veronica Santa Cruz-REHS
Agency Representative

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FOOD SAFETY EVALUATION REPORT

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|--|---|---------------------------------|---|
| FACILITY NAME: ZENY'S FILIPINO CUISINE | BUSINESS PHONE: (559) 924-4690 | RECORD ID#: PR0000483 | DATE: September 22, 2010 |
| FACILITY SITE ADDRESS: 352 W D ST | CITY: LEMOORE | ZIP CODE: 93245 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: BENJAMIN M. CARINO | CERTIFIED FOOD HANDLER: JULIE M VAN HOOSE | EXP DATE: 5/19/2014 | 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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Some of the dishes on the steam table (linked sausage) measured at 126° F. The owner switched the stainless steel container, the item was placed in, to a deeper stainless steel container so that the container can touch the hot water on the steam table. Make sure all items on the steam table measure at or above 135°F.

General Comments:

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

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

Received By: 

Veronica Santa Cruz-REHS
Agency Representative

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