



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

<b>FACILITY NAME:</b> PRECIOUS THYME	<b>BUSINESS PHONE:</b> (559) 582-6412	<b>RECORD ID#:</b> PR0006633	<b>DATE:</b> April 15, 2010
<b>FACILITY SITE ADDRESS:</b> 10721 14TH AVE A	<b>CITY:</b> ARMONA	<b>ZIP CODE:</b> 93202	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> KIM BROOMFIELD	<b>CERTIFIED FOOD HANDLER:</b> KIM BROOMFIELD	<b>EXP DATE:</b> 8/10/2010	<b>INSPECTOR:</b> 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:

Handwash stations were equipped with soap, paper towels, and hot water.  
All cold holding units measured below 41° F.  
All prepared food products were labeled with the facility name, name of product, and the ingredients the food product contained.

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

Veronica Santa Cruz-REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> PRECIOUS THYME	<b>BUSINESS PHONE:</b> (559) 587-9839	<b>RECORD ID#:</b> PR0006633	<b>DATE:</b> May 21, 2009
<b>FACILITY SITE ADDRESS:</b> 10721 14TH AVE A	<b>CITY:</b> ARMONA	<b>ZIP CODE:</b> 93202	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> KIM BROOMFIELD	<b>CERTIFIED FOOD HANDLER:</b> KIM BROOMFIELD	<b>EXP DATE:</b> 8/10/2010	<b>INSPECTOR:</b> Veronica Santa Cruz

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:

Facility's cold holding units measured at or below 41°F . Hand wash station, as well as the restroom had stocked soap, paper towels, and hot water. Overall, facility is in good operating condition.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Susan Mon*

Received By:

*Veronica Santa Cruz*

Agency Representative

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### FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> PRECIOUS THYME	<b>BUSINESS PHONE:</b> (559) 587-9839	<b>RECORD ID#:</b> PR0006633	<b>DATE:</b> May 22, 2008
<b>FACILITY SITE ADDRESS:</b> 10721 14TH AVE A	<b>CITY:</b> ARMONA	<b>ZIP CODE:</b> 93202	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> KIM BROOMFIELD	<b>CERTIFIED FOOD HANDLER:</b> KIM BROOMFIELD	<b>EXP DATE:</b> 8/10/2008	<b>INSPECTOR:</b> Susan Lee

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

**Description/Corrective Action:**

**General Comments:**

All hand wash facilities were stocked with soap and paper towels.

All cold food temperatures measured today were satisfactory.

Overall, the food facility appeared in satisfactory operational condition.

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

*Kmy*

Signature: \_\_\_\_\_

*Susan Lee*

Environmental Health Officer

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