



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 - COMPLAINT INSPECTION

FACILITY NAME: AVENAL CAFE	BUSINESS PHONE: (559) 264-2187	RECORD ID#: CO0006414	DATE: October 12, 2009
FACILITY SITE ADDRESS: 849 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: J JESUS VALDEZ	CERTIFIED FOOD HANDLER: JESUS VALDEZ	EXP DATE: 6/28/3013	INSPECTOR: Veronica Santa Cruz

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

Inspection Findings and General Comments:

Today's investigation was prompted by a foodborne illness allegedly caused by tacos of carnitas.

Today's investigation revealed the following:

Carinitas were received refrigerated from San Miguel Meat on October 10, 2009.

Operator stored the raw meat overnight in a reach -in unit which measured at 37°F during the investigation.

On October 11, 2009, operator prepared the carnitas by frying the meat in a pan and placing the cooked meat on the steam table until served.

All coldholding temperatures measured at or below 41°F .

The carnitas on the steam table measured between 125°F-135°F.

No other complaints were received by our department or the restaurant.

Operator reported no workers have been ill.

Handwash station was fully stocked with soap and paper towels.

Given the lack of no other reported illnesses, complaint cannot be substantiated; even though the temperature of the carnitas were somewhat low.

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

Description/Corrective Action: Observed raw shrimp being stored above cooked white rice in the reach-in unit. Please store all raw foods below ready to eat foods.

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

Description/Corrective Action: Carnitas on the steam table measured between 125°F-135°F. All potentially hazardous foods must be kept at 135°F at all times.

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Reinspection Required:

Yes:

No:

Reinspection Date (on or after):

N/A

Veronica Santa Cruz

Received By:

Environmental Health Specialist

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AVENAL CAFE	BUSINESS PHONE: (559) 264-2187	RECORD ID#: PR0000621	DATE: September 17, 2009
FACILITY SITE ADDRESS: 849 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: J JESUS VALDEZ	CERTIFIED FOOD HANDLER: JESUS VALDEZ	EXP DATE: 6/28/3013	INSPECTOR: Lee Johnson - 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:

All violations from the 8/26 inspection have been corrected. The facility is much cleaner now, and must be kept this way. The prep refrigerator measured <41F today (the compressor was reportedly replaced). Kitchen hand wash sinks had soap and paper towels.

Thank you.

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: _____

Lee Johnson - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AVENAL CAFE	BUSINESS PHONE: (559) 264-2187	RECORD ID#: PR0000621	DATE: August 26, 2009
FACILITY SITE ADDRESS: 849 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: J JESUS VALDEZ	CERTIFIED FOOD HANDLER: JESUS VALDEZ	EXP DATE: 6/28/3013	INSPECTOR: Lee Johnson - 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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The front hand wash sink in the kitchen lacks soap and paper towels. The rear hand wash sink in the kitchen lacks paper towels (soap is present). Please provide.

Violation: IMPROPER REFUSE STORAGE OR DISPOSAL [HSC 114244-114245.8]

Description/Corrective Action: Recycleable containers are overflowing there storage location. Please remove. Insure all trash is placed inside of lined trash cans.

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

Description/Corrective Action: Food temperatures in the 3 door prep unit ranged from 60 to 49F. Transfer all foods from this unit to a functional refrigerator, and discontinue use until the unit is repaired to maintain 41F of less at all times.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: See below.

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

Description/Corrective Action: The entire back area of the facility (kitchen and storage areas) is in need of complete and thorough cleaning, including beneath and behind equipment, inside and outside of all refrigeration units and freezers, shelving, tables, microwaves, etc. Equipment handles also are sticky and potentially capable of transmitting bacteria to hands. Front (public) areas are maintained in a clean and presentable fashion, this same level of cleanliness is expected in the back areas as well.

Bulk storage containers were noted uncovered. Please keep covered at all times. Clean up spillage in the bulk storage area as well.

Hair cutting equipment was noted in the dry goods store room. This is not appropriate. Remove hair cutting tools from the facility and discontinue hair cutting in the facility. Clean the dry goods storage area thoroughly as well.

The operator discarded two moldy baked potatoes and a tray of unrefrigerated dry rice due to possible contamination.

General Comments:

Lack of proper cleaning has been an issue at this facility since opening. Reinspection will occur in two weeks. The facility and all equipment must be thoroughly cleaned by that time. If additional inspections are required after that point you will be charged a \$220 reinspection fee for each inspection and may be subject to an administrative office hearing.

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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 9/9/2009

Potential Food Safety All Star:

Lee Johnson - REHS

Received By:

Agency Representative

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