



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: BEVERAGE HUT	BUSINESS PHONE: (559) 386-9643	RECORD ID#: PR0000447	DATE: March 02, 2010
FACILITY SITE ADDRESS: 316 E KINGS ST	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: J MADRIGAL/A MALDONADO	CERTIFIED FOOD HANDLER: LUIS MADRIGAL	EXP DATE: 9/16/2013	INSPECTOR: Troy Hommerding-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: Employee restroom did not have paper towels, please provide paper towels.

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

Description/Corrective Action: Meat grinder was noted with a small amount of old meat debris inside the auger screw case, this was cleaned during today's inspection.

General Comments:

General sales area of the store is in satisfactory condition.

All cold holding temperatures were measured at the proper regulatory requirements.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Luis Madrigal

Troy Hommerding-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: BEVERAGE HUT	BUSINESS PHONE: (559) 386-9643	RECORD ID#: PR0000447	DATE: August 26, 2009
FACILITY SITE ADDRESS: 316 E KINGS ST	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: J MADRIGAL/A MALDONADO	CERTIFIED FOOD HANDLER: LUIS MADRIGAL	EXP DATE: 9/16/2013	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 PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: Please install an anti siphon backflow prevention device on the end of the mop sink faucet to prevent possible backflow of contaminated water into piping.

General Comments:

The store was noted clean and well maintained. Staff was in the process of totally cleaning the meat dept. display, reportedly done weekly. Meat dept looks very clean. All temps were good. Hot holding occurs only on weekends, for roast chicken.

Thank you.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Lee Johnson - REHS

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BEVERAGE HUT	BUSINESS PHONE: (559) 386-9643	RECORD ID#: PR0000447	DATE: February 09, 2009
FACILITY SITE ADDRESS: 316 E KINGS ST	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: J MADRIGAL/A MALDONADO	CERTIFIED FOOD HANDLER: LUIS MADRIGAL	EXP DATE: 9/16/2013	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: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: Please obtain and use a digital probe thermometer (better than existing dial face thermometers) to monitor food holding and cooking temperatures.

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

Description/Corrective Action: Please replace dish soap at restroom sink with hand soap.

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

Description/Corrective Action: Produce display unit measured 48F. Please adjust to maintain 41F or less at all times.

General Comments:

Store is generally clean and well organized. Taco sales occur on weekends using portable cooking cart. The only activity permitted outside is the cooking of the meat. All other preparation must take place inside. Insure proper clean up occurs soon after finishing taco sales. 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:

Luis M Madrigal

Received By: _____

Lee Johnson - REHS

Agency Representative

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