



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> BEVERAGE HUT	<b>BUSINESS PHONE:</b> (559) 386-9643	<b>RECORD ID#:</b> PR0000447	<b>DATE:</b> April 04, 2011
<b>FACILITY SITE ADDRESS:</b> 316 E KINGS ST	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> IDRIS ALHURSUMI	<b>CERTIFIED FOOD HANDLER:</b> EFRAIN ALVAREZ	<b>EXP DATE:</b> 9/16/2013	<b>INSPECTOR:</b> 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Please clean the rear wall of the meat dept., the microwave, and the meat scale to remove accumulated debris. Also, please clean the interior of the soda cabinet to remove old mice droppings. No fresh droppings were noted, but please contact pest control contractor for service to insure proper control.

**General Comments:**

This facility has a new owner. All hot and cold temperatures checked today were satisfactory. All hand wash stations were fully stocked. Consider installing FRP on meat dept walls for easier cleaning.

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

Agency Representative

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



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<b>FACILITY NAME:</b> BEVERAGE HUT	<b>BUSINESS PHONE:</b> (559) 386-9643	<b>RECORD ID#:</b> PR0000447	<b>DATE:</b> October 07, 2010
<b>FACILITY SITE ADDRESS:</b> 316 E KINGS ST	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> J MADRIGAL/A MALDONADO	<b>CERTIFIED FOOD HANDLER:</b> LUIS MADRIGAL	<b>EXP DATE:</b> 9/16/2013	<b>INSPECTOR:</b> 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:** Handwash sink in the meat department, the water is turned off due to a leak. Please repair. Currently the meat department staff is using the three compartment sink for handwashing.

**General Comments:**

Cold holding temperatures were at or below 41°F.

Employee restroom was noted stocked today.

General store area is in satisfactory condition.

**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

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<b>FACILITY NAME:</b> BEVERAGE HUT	<b>BUSINESS PHONE:</b> (559) 386-9643	<b>RECORD ID#:</b> PR0000447	<b>DATE:</b> March 02, 2010
<b>FACILITY SITE ADDRESS:</b> 316 E KINGS ST	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> J MADRIGAL/A MALDONADO	<b>CERTIFIED FOOD HANDLER:</b> LUIS MADRIGAL	<b>EXP DATE:</b> 9/16/2013	<b>INSPECTOR:</b> 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.

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

*Luis Madrigal*

*Troy Hommerding-REHS*

Received By: \_\_\_\_\_

Agency Representative

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