



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: CIRCLE K STORE #2701178	BUSINESS PHONE: (559) 386-5040	RECORD ID#: PR0000509	DATE: February 09, 2010
FACILITY SITE ADDRESS: 428 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CIRCLE K STORES INC	CERTIFIED FOOD HANDLER: Lou Gravelle Jr.	EXP DATE: 7/26/2011	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: None Noted

General Comments:

General store area appeared in good condition.

All cold holding temperatures were at or below 41°F.

Hot holding temperatures were noted at or above 135°F.

No violations noted today.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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: CIRCLE K STORE #2701178	BUSINESS PHONE: (559) 386-5040	RECORD ID#: PR0000509	DATE: August 26, 2009
FACILITY SITE ADDRESS: 428 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CIRCLE K STORES INC	CERTIFIED FOOD HANDLER: Lou Gravelle Jr.	EXP DATE: 7/26/2011	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 FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Please clean the floor beneath the soda syrup racks to remove accumulated debris.

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

Description/Corrective Action: Please provide hand soap to the employee restroom, and repair or replace the malfunctioning soap dispenser (soap is present and available) at the 2 compartment sink.

General Comments:

All hot & cold temperatures checked were satisfactory. 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:

Maria Ruiz

Received By: _____

Lee Johnson - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CIRCLE K STORE #2701178	BUSINESS PHONE: (559) 386-5040	RECORD ID#: PR0000509	DATE: January 20, 2009
FACILITY SITE ADDRESS: 428 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CIRCLE K STORES INC	CERTIFIED FOOD HANDLER: Lou Gravelle Jr.	EXP DATE: 7/26/2011	INSPECTOR: Lee Johnson

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: Please provide liquid hand soap to 2 compartment sink.

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

Description/Corrective Action: Please clean the cappuccino machine to remove spillage. Also please clean the soda fountain cabinetry to remove old mice droppings and clean the floor beneath the soda syrup rack to remove accumulated debris.

General Comments:

The facility has expanded their hot holding to include taquitos, sandwiches, tamales, and soup (all pre-cooked). All hot temps were above 135F. Facility monitors temps once per shift with a digital thermometer. 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:

Lee Johnson

Received By: _____

Environmental Health Specialist

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