



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> LA PLAYITA II	<b>BUSINESS PHONE:</b> (559) 589-9010	<b>RECORD ID#:</b> PR0006674	<b>DATE:</b> October 09, 2009
<b>FACILITY SITE ADDRESS:</b> 836 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> YOLANDA MANCILLA	<b>CERTIFIED FOOD HANDLER:</b> YOLANDA MANCILLA	<b>EXP DATE:</b> 7/5/2012	<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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** All hot foods in the steam table measured over 135F except the rice, which measured 132F. Increase heat slightly or keep covered to maintain 135F or more at all times.

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

**Description/Corrective Action:** Prep table measured 44F to 41F. Keep lid closed when not in use to keep cold foods at 41F or less at all times.

**General Comments:**

Except as noted, all cold temperatures were 41F or less. All hand wash sinks were fully stocked. Thank you.

<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:

*Yolanda Mancilla*

*Lee Johnson - REHS*

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

Agency Representative

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



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> LA PLAYITA II	<b>BUSINESS PHONE:</b> (559) 589-9010	<b>RECORD ID#:</b> PR0006674	<b>DATE:</b> May 29, 2009
<b>FACILITY SITE ADDRESS:</b> 836 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> YOLANDA MANCILLA	<b>CERTIFIED FOOD HANDLER:</b> YOLANDA MANCILLA	<b>EXP DATE:</b> 7/5/2012	<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: None Noted

General Comments:

The prep refrigerator measured 41 F today. Please keep top lids closed except when serving food. Thank you.

<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:

*Yolanda Mancilla*

*Lee Johnson - REHS*

Received By:

Agency Representative

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



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> LA PLAYITA II	<b>BUSINESS PHONE:</b> (559) 589-9010	<b>RECORD ID#:</b> PR0006674	<b>DATE:</b> March 20, 2009
<b>FACILITY SITE ADDRESS:</b> 836 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> YOLANDA MANCILLA	<b>CERTIFIED FOOD HANDLER:</b> YOLANDA MANCILLA	<b>EXP DATE:</b> 7/5/2012	<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:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Raw celery was noted next to raw meat in the reach in. Ready to eat foods must be stored separate from raw meats.

**Violation:** LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

**Description/Corrective Action:** The thermometer in the prep refrigerator was not easily visible. A More visible one was provided today by our office.

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

**Description/Corrective Action:** The prep table measured 52 F. Adjust the thermostat, keep closed and check in 1 hour. If temperature is above 41 F then call repair technician and discontinue use until the unit can hold all food at 41 F or less at all times.

**General Comments:**

All hot temperatures were good. Reinspection of the prep refrigerator will occur on or after 4/3/09. Thank you.

<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" 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> 4/3/2009 <input type="checkbox"/> Potential Food Safety All Star:

Yolanda M.

Lee Johnson - REHS

Received By:

Agency Representative

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