



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> PIONEER KITCHEN #2	<b>BUSINESS PHONE:</b> (559) 386-1875	<b>RECORD ID#:</b> PR0000360	<b>DATE:</b> November 29, 2010
<b>FACILITY SITE ADDRESS:</b> 1 KINGS WY	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 930	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> OMAR IBRAHIM	<b>CERTIFIED FOOD HANDLER:</b> O. Ibrahim	<b>EXP DATE:</b> 9/5/2011	<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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** The right self serve "Full Throttle" refrigerator measured 45F. Please adjust thermostat and monitor to insure foods are 41F or less.

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

**Description/Corrective Action:** Burritos in the serving line measured 130F. Operator elevated the product to bring food closer to the heat lamp. Please monitor with your probe thermometer to insure hot holding temperatures are 135F or greater. Temps in the other bin were satisfactory.

**General Comments:**

The facility was noted to be clean and generally well maintained. The automatic dish washer is currently broken (please repair) and staff are washing dishes in the three compartment sink. All hand wash sinks are fully stocked. Date marking is used for some food items.

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

Lee Johnson - REHS

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

Agency Representative

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



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<b>FACILITY NAME:</b> PIONEER KITCHEN #2	<b>BUSINESS PHONE:</b> (559) 386-1875	<b>RECORD ID#:</b> PR0000360	<b>DATE:</b> May 13, 2010
<b>FACILITY SITE ADDRESS:</b> 1 KINGS WY	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 930	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> OMAR IBRAHIM	<b>CERTIFIED FOOD HANDLER:</b> O. Ibrahim	<b>EXP DATE:</b> 9/5/2011	<b>INSPECTOR:</b> Lee Johnson - REHS

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**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** The dish washing machine showed no measurable levels of sanitizer. Please service the unit to supply adequate levels of sanitizer.  
  
Please install an access panel or otherwise seal the hole in the wall of the janitorial closet.

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

**Description/Corrective Action:** Two foil wrapped ham burritos measured 125F. These were discarded by staff. Please insure that all hot foods are held at at least 135F at all times.

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

**Description/Corrective Action:** The small "Gatorade" refrigerator in the kitchen measured 48F. Please adjust to maintain foods at 41F or less.

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

**Description/Corrective Action:** The back of the meat slicer blade has some accumulated debris which must be removed. Clean and sanitize all food contact surfaces of the slicer regularly.

**General Comments:**

The prep table refrigerator at the cook line has been repaired and now holds at <41F. Thank you.

Except as noted above, all other hot and cold holding temperatures were satisfactory. All hand wash stations were fully stocked. The facility actively uses product dating to insure proper rotation of prepared foods.

Thank you.

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*Mays Salim*

Received By:

*Lee Johnson - REHS*

Agency Representative

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