



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: PR'S DONUTS | BUSINESS PHONE: (559) 386-1179 | RECORD ID#: PR0000654 | DATE: February 09, 2010 |
| FACILITY SITE ADDRESS: 936 SKYLINE BLVD A | CITY: AVENAL | ZIP CODE: 93204 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: NATH MEAS | CERTIFIED FOOD HANDLER: ANGELA MIUN | EXP DATE: 6/25/2009 | 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 FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: One employee was noted using bare hands to place noddles from the cooking pot to the cooling trays. Please remember to minimize bare hand contact with ready to eat foods by using food grade gloves, utensils, or other barrier.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The new operator is currently seeking a class for the certified food handlers certification exam. Please fax or mail the results when they are available or within in 60 days.

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

Description/Corrective Action: Flooring in the kitchen and in the customer area are in need of repair. The new operator is currently seeking bids for the flooring repair.

General Comments:

Restroom facility and handwash sinks were noted fully stocked today.
All cold holding temperatures were at or below 41°F.
Thermometers were calibrated on site today with the new owner.

This facility is operating under a new owner, please remeber to fax or mail the results of the certified food handlers exam with in 60 days.

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|---|---|
| RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL | Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> |
| | Reinspection Date (on or after): N/A |
| | <input type="checkbox"/> Potential Food Safety All Star: |

Received By:

Troy Hommerding-REHS

Agency Representative

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



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| | | | |
|---|--|---------------------------------|---|
| FACILITY NAME: PR'S DONUTS | BUSINESS PHONE: (559) 386-1179 | RECORD ID#: PR0000654 | DATE: August 26, 2009 |
| FACILITY SITE ADDRESS: 936 SKYLINE BLVD A | CITY: AVENAL | ZIP CODE: 93204 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: ANGELA M MUIN | CERTIFIED FOOD HANDLER: ANGELA MUN | EXP DATE: 6/25/2009 | 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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Both hand sinks lacked paper towels and the soap dispenser in the restroom is not functional. Please provide paper towels and liquid hand soap to these sinks.

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

Description/Corrective Action: Facility is in need of general and thorough cleaning, especially underneath and behind equipment and shelving. Storage room is in need of general cleaning and reorganization to remove clutter.

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

Description/Corrective Action: Interior of equipment (refrigerators, oven, microwave) was noted to be dirty with accumulated food debris. Please clean and keep clean.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Bulk bag of rice was noted uncovered in store room. Keep all bulk items covered at all times to exclude pests.

General Comments:

All cold temperatures checked were good (<41F). No hot holding was occurring at time of inspection.

Pest control service comes monthly.

Thank you.

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|---|---|
| RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL | Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> |
| | Reinspection Date (on or after): N/A |
| | <input type="checkbox"/> Potential Food Safety All Star: |

Angela Mui

Lee Johnson - REHS

Received By:

Agency Representative

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| | | | |
|---|--|---------------------------------|---|
| FACILITY NAME: PR'S DONUTS | BUSINESS PHONE: (559) 386-1179 | RECORD ID#: PR0000654 | DATE: January 20, 2009 |
| FACILITY SITE ADDRESS: 936 SKYLINE BLVD A | CITY: AVENAL | ZIP CODE: 93204 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: ANGELA M MUIIN | CERTIFIED FOOD HANDLER: ANGELA MUN | EXP DATE: 6/25/2009 | 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: OTHER PERMIT VIOLATION

Description/Corrective Action: A mattress and bedding was noted in the store room. Sleeping in the restaurant is not allowed. Please remove.

Violation: IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: Grease trap appears to have overflowed slightly recently. Please check, and service as needed.

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

Description/Corrective Action: No soap was noted at the hand wash sink, and the sink was blocked so as to be inaccessible and unusable. Owner corrected both issue during inspection.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Mouse droppings were noted in the dry storage room. Please remove, clean and sanitize the area and contact pest control company.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action:

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

Description/Corrective Action: Please clean accumulated debris from refrigerator handles to avoid potential cross contamination.

General Comments:

All hot food temperatures were appropriate (>135F).

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