



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/ehs

**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> ARJ CHEVRON	<b>BUSINESS PHONE:</b> (559) 582-1006	<b>RECORD ID#:</b> PR0005360	<b>DATE:</b> January 06, 2020
<b>FACILITY SITE ADDRESS:</b> 924 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JAGDISH P PATEL	<b>CERTIFIED FOOD MANAGER:</b> Jay Jagdishbhai Patel	<b>EXP DATE:</b> 2/20/2023	<b>INSPECTOR:</b> Luis Flores - 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:**

Refrigerated foods were monitored at below 41 F today. Good.  
Hot foods held in the warming unit were measured at and above 145 F. This is also good.  
Both the front retail area and the back food storage areas were observed in satisfactory operational condition.

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:

Luis Flores - REHS

Agency Representative

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



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<b>FACILITY NAME:</b> ARJ CHEVRON	<b>BUSINESS PHONE:</b> (559) 582-1006	<b>RECORD ID#:</b> PR0005360	<b>DATE:</b> March 18, 2019
<b>FACILITY SITE ADDRESS:</b> 924 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> JAGDISH P PATEL	<b>CERTIFIED FOOD MANAGER:</b> Jay Jagdishbhai Patel	<b>EXP DATE:</b> 2/20/2023	<b>INSPECTOR:</b> Veronica Ochoa -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:

Today's re-inspection took place to verify if the violations noted on the February 7, 2019 inspection report were corrected. During today's inspection, the reach-in cold holding unit that stores dairy products and pre-packaged sandwiches measured at 36F. The cabinets where rodent droppings were previously observed was observed clean and no evidence of rodent droppings were noted. The facility receives monthly pest control service and proof of service are kept on site.

Thank you for correcting the violations in a timely manner.

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:

Veronica Ochoa -REHS

Agency Representative

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<b>FACILITY NAME:</b> ARJ CHEVRON	<b>BUSINESS PHONE:</b> (559) 582-1006	<b>RECORD ID#:</b> PR0005360	<b>DATE:</b> December 11, 2018
<b>FACILITY SITE ADDRESS:</b> 924 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JAGDISH P PATEL	<b>CERTIFIED FOOD MANAGER:</b> Jay Jagdishbhai Patel	<b>EXP DATE:</b> 2/20/2023	<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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Please clean out the cabinets below the self service soda machine, soda syrup and other debris was observed pooled inside the cabinet. Please clean under the self service soda machine and surrounding counter top area.

General Comments:

Previous violation has been corrected all sinks have hot water for washing utensils and hand washing.

The table top deep fat fryer has been removed due to malfunction. A new unit will be installed at a later date. Today staff was observed cleaning the area where the table top fryer was located. Before installing a new fryer please submit a cut-sheet or specification sheet to our office for approval. Additionally Kings County Fire may require additional approval for the installation of a new table top deep fat fryer unit.

Employee/customer restroom was observed fully stocked today.

Cold holding temperatures were measured below 41°F.

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: \_\_\_\_\_

Troy Hommerding-REHS

Agency Representative

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