



**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> J & E AND SONS	<b>BUSINESS PHONE:</b> (559) 386-9852	<b>RECORD ID#:</b> PR0008542	<b>DATE:</b> October 17, 2018
<b>FACILITY SITE ADDRESS:</b> 227 E KINGS ST	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JUANA CORDOVA AYALA	<b>CERTIFIED FOOD MANAGER:</b> JUANA CORDOVA	<b>EXP DATE:</b> 9/20/2020	<b>INSPECTOR:</b> Abel Simon - 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 temperature of the two door refrigeration unit was noted to be at 44°F. Please make sure to have this lowered to be at or below 41°F. This is the second time this is noted. Please use a thermometer to measure the temperature of the unit.

**General Comments:**

- The temperature of the other cold holding units was noted to be below 41°F.
- The hand wash station was fully stocked.
- General cleanliness of the facility was noted to be satisfactory.
- Certified pest control services were available and on site. Last date of service was 9-26-18 by Orkin Pest Services.
- The restroom was noted to be fully stocked.
- Please remove the wooden boards in the storage closet and repair the ground that is cracked in a timely manner.
- 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:

*Juana Cordova*  
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 Received By:

*Abel Simon - REHS*  
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 Agency Representative

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



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<b>FACILITY NAME:</b> J & E AND SONS	<b>BUSINESS PHONE:</b> (559) 386-9852	<b>RECORD ID#:</b> PR0008542	<b>DATE:</b> March 07, 2018
<b>FACILITY SITE ADDRESS:</b> 227 E KINGS ST	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JUANA CORDOVA AYALA	<b>CERTIFIED FOOD MANAGER:</b> JUANA CORDOVA	<b>EXP DATE:</b> 9/20/2020	<b>INSPECTOR:</b> Vikram Manke

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

**Description/Corrective Action:** There was no physical space in front of the three compartment sink for employee to perform proper cleaning. In addition, the operator had installed additional equipment in this facility, which already is limited in space. Provide a minimum clearance of 2 feet in front of the three compartment sink clearance area.

The metal lid of the prep refrigerator was missing. The operator utilized lids to cover the plastic containers in the prep sink compartments. Please install the missing metal lid.

**Violation:** RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

**Description/Corrective Action:** Restroom hand wash sink did not have paper towels. In addition, the restroom was not maintained. Recyclables, empty food containers, and party items (balloons, decoration etc) were found in the bathroom.

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

**Description/Corrective Action:** Ambient temperature in the two door refrigerator was found to be 44 F. The temperature was decreased during the inspection. State law requires the temperature of this refrigerator to be maintained at or below 41 F.

**Violation:** IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

**Description/Corrective Action:** Refrigerated prepackaged dessert products were missing labels. On notification, the operator removed the products from the display unit. Follow proper labeling laws before displaying the items for sale in the reach-in refrigerator.

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

**Description/Corrective Action:** Alive cockroaches were found in the kitchen area. Please contact a pest control provider to abate the issues. Save receipts as proof of service performed.

**General Comments:**

Hand wash station had soap, paper towels, and warm water supply. This facility has added new items to the menu which required installation of new equipment. Addition of equipment has posed a hindrance to conduct proper food operations in the already limited space facility. The menu shall be reduced to the originally approved menu until the operator demonstrates that the addition of items on the will not prove to be hindrance to conducting safe food operations.

A reinspection shall be conducted to confirm compliance. This reinspection shall not bear a financial penalty. If any subsequent reinspections are required, you shall be billed \$225 per inspection.

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<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 checked="" type="checkbox"/> No: <input type="checkbox"/> <b>Reinspection Date (on or after):</b> <u>3/18/2018</u> <input type="checkbox"/> Potential Food Safety All Star:
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Received By:

*Vikram Manke*

Agency Representative

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