



**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](http://www.countyofkings.com/ehs)

**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> TAKE 10 CAFETERIA-AVL	<b>BUSINESS PHONE:</b> (559) 386-0152	<b>RECORD ID#:</b> PR0009444	<b>DATE:</b> October 02, 2019
<b>FACILITY SITE ADDRESS:</b> 1 KINGS WY	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CONRAD MICHAEL BLASCO	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Liliana Stransky - 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 facility is currently vacant and no food preparation is conducted on site. According to the Public Information Officer, Michael Tuntakit with CSP Avenal, they have not renewed the contract for a new food vendor to occupy the deli.

Michael explained that while the facility looks to complete a remodel project for the kitchen, temporary food vendors were called out to set-up outside the main administration building to conduct food sales. Chalios from Huron was on site today selling tacos, quesadillas and aguas frescas.

This type of temporary set-up is not authorized for food sales at this facility and in addition, Chalios from Huron is not a permitted vendor in Kings County. The vendor was asked to leave the premises during the inspection. We also learned that there are other unpermitted vendors that sell food on different days throughout the week. These vendors will be instructed to terminate all future food sales.

Food vendors that may be allowed to sell from the premises until the deli is reopened, must be food trucks that are permitted and inspected in Kings County. No temporary style set-ups are permitted at the facility.

In addition, the facility will also require written approval from our Department, and possibly also from the City of Avenal Building Dpt, prior to starting any remodeling projects for the kitchen. Future food vendor(s) expecting to occupy the deli must first obtain a food vending permit with our Department.

A copy of this report will be forwarded electronically to the PIO officer. If you have any questions, please don't hesitate to contact our office at 559-584-1411.

Thank you for your attention.

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



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<b>RESULTS OF EVALUATION:</b> <input 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:
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<b>FACILITY NAME:</b> TAKE 10 CAFETERIA-AVL	<b>BUSINESS PHONE:</b> (559) 386-0152	<b>RECORD ID#:</b> PR0009444	<b>DATE:</b> July 11, 2018
<b>FACILITY SITE ADDRESS:</b> 1 KINGS WY	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CONRAD MICHAEL BLASCO	<b>CERTIFIED FOOD MANAGER:</b> EVA VARGAS	<b>EXP DATE:</b> 1/7/2019	<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.  
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**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** The paper towels in the dispenser were observed to be stuck. This was corrected on site. Please be sure to routinely check all hand wash stations and make sure they are adequately maintained.

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

**Description/Corrective Action:** Observed the two deep fried burritos being held in the steam table to be at 120°F. Food handlers were made aware that the temperature of items being held hot are required to be held at or above 135°F.

**General Comments:**

Except for the above noted hand wash station, all other hand wash stations were observed to be fully stocked.

The temperature of all cold holding units including both walk-in refrigerators were noted to be below 41°F.

Except for the above noted hot holding unit, all other hot holding foods were noted to be above 135°F.

Foods were observed to be stored above the floor six inches.

There was some ice build up observed on the floor of the walk-in refrigerator. This was brought to the attention of the kitchen staff. Please be sure to keep up with regular housekeeping of the walk-in.

Thank you.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

*Abel Simon - REHS*

Received By:

Agency Representative

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<b>FACILITY NAME:</b> TAKE 10 CAFETERIA-AVL	<b>BUSINESS PHONE:</b> (559) 386-0152	<b>RECORD ID#:</b> PR0009444	<b>DATE:</b> December 19, 2017
<b>FACILITY SITE ADDRESS:</b> 1 KINGS WY	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CONRAD MICHAEL BLASCO	<b>CERTIFIED FOOD MANAGER:</b> EVA VARGAS	<b>EXP DATE:</b> 1/7/2019	<b>INSPECTOR:</b> Abel Simon - REHS

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**Violation:** IMPROPER LABELING OF PREPACKAGED FOODS

[HSC 114089-114090]

**Description/Corrective Action:**

Observed two salads and 5 sandwiches being sold in a display unit that were not properly labeled. Per Section 114089: (b) Label information shall include the following:  
B) (1) The common name of the food, or absent a common name, an adequately descriptive identity statement.  
(2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.  
(3) An accurate declaration of the quantity of contents.  
(4) The name and place of business of the manufacturer, packer, or distributor.  
(5) Except as exempted in the Federal Food, Drug, and Cosmetic Act Section 403(Q)(3)-(5) (21 U.S.C. Sec. 343(q)(3)-(5), incl.), nutrition labeling as specified in 21 C.F.R. 101-Food Labeling and 9 C.F.R. 317 Subpart B Nutrition Labeling.

These items were removed during the inspection. Please be sure to properly label foods that are packaged and sold at this facility.

**General Comments:**

The hand wash stations were observed to be well maintained.

The temperature of all cold and hot holding units were observed to be well maintained.

The storage of both cold and ambient temperatures were observed to be organized and above the floor six inches.

Restrooms were observed to be fully stocked.

Thank you.

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