



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

FACILITY NAME: CHUBBY'S DINER	BUSINESS PHONE: (559) 925-8889	RECORD ID#: PR0010375	DATE: December 21, 2022
FACILITY SITE ADDRESS: 855 N LEMOORE AVE STE 117	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: LI PING WANG	CERTIFIED FOOD MANAGER: JOSE M. CRUZ REYES	EXP DATE: 6/12/2024	INSPECTOR: SEM HAR GEBREGZIABIHE

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 FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Repeat violation: Observed the small preparation unit adjacent to the grill to have water in the inside. Please have maintenance personnel look into this matter as soon as possible.

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

Description/Corrective Action: Repeat Violation: Observed an excessive amount of grease and food build up in the cabinets across from the fryers. This needs to be cleaned as soon as possible as this can attract pests and promote microbial growth.

General Comments:

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



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The purpose of this re- inspection is to verify compliance with the previous inspection that was conducted on 11/03/2022. The inspection revealed the following:

- The reach in refrigeration unit adjacent to the grill will need to be fixed, due to the water leak on the inside of the unit. Please have this rectified as soon as possible.
- Utensils were removed from the dipper well in the waitress area and put into appropriate storage areas.
- The facilities cooking equipment, burners, and flat grill were observed to be free of grease accumulation. Please maintain this at all times.
- Dirty utensils were observed to be in the three compartment sink and were not soaked in a bucket of soap and water.
- The manual dishwasher was functioning properly at 50 ppm (chlorine), please ensure this is maintained at all times.
- Sanitizer buckets were set up with a chlorine concentration of 100ppm.
- The cabinets across from the fryers (plates, etc. storage) was observed to still have food debris build up. Please empty, clean, and sanitize this area as soon as possible. Please maintain this at all times.
- The small preparation refrigeration unit in the waitress area was observed to be removed and replaced with a brand new reach in unit.
- Food stored in the walk- in freezer was observed to be placed at least six inches above the ground.

A re - inspection will be conducted on or after January 6, 2022. If further re- inspections are needed a \$226 fee will be implemented per inspection. Please contact the department should you have any questions.

Thank you for your time.

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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 checked="" type="checkbox"/> No: <input type="checkbox"/> Reinspection Date (on or after): N/A <input type="checkbox"/> Potential Food Safety All Star:
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Li Ping Wang

SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHUBBY'S DINER	BUSINESS PHONE: (559) 925-8889	RECORD ID#: PR0010375	DATE: November 03, 2022
FACILITY SITE ADDRESS: 855 N LEMOORE AVE STE 117	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LI PING WANG	CERTIFIED FOOD MANAGER: JOSE M. CRUZ REYES	EXP DATE: 6/12/2024	INSPECTOR: SEM HAR GEBREGZIABIHE

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: Repeat violation: A lot of the facility's cooking equipment, burners and flat grill had an accumulation of grease. Please ensure proper cleaning of all utensils and equipment is taking place. A build-up of grease can lead to a grease fire.

Observed the three compartment sink to have utensils soaked in a bucket of soap and water. This is not an approved method of cleaning, please discontinue this practice.

Observed the manual dishwasher to have a chlorine sanitation level of 0ppm. The container connecting the bucket was observed to be full of sanitizer. Please have maintenance personnel look into this matter.

Observed the sanitizer buckets to have a chlorine concentration of 0ppm. The operator stated that the facility was out of bleach and was using hot water and soap as a disinfectant. Sanitizer (chlorine, ammonium, etc.) must be available at all times as an effective means of sanitation. Please rectify this as soon as possible.

Observed an excessive amount of grease and food build up in the cabinets across from the fryers. This needs to be cleaned as soon as possible as this can attract pest and promote microbial growth.

Observed the preparation refrigeration unit adjacent to the grill to have food debris build-up. Please have this cleaned as soon as possible.

Violation: UNNECESSARY ITEMS AND LITTER (HSC 114257.1)

Description/Corrective Action: Repeat Violation: The small preparation refrigeration unit in the waitress area was observed not in operation. If this unit is not going to be repaired and/ or replaced, please remove this unit.

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

Description/Corrective Action: Repeat Violation: Food was observed uncovered in the the walk- in refrigerator and the small preparation refrigeration units in the food prep area. Please ensure all food products in the walk- in refrigerator are covered to prevent contamination.

Repeat Violation: In the walk in freezer, food products were observed being stored directly on the ground. Please ensure all food products are placed on the shelving that is in the in walk- in freezer.

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

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Description/Corrective Action: Repeat Violation: Utensils were observed being stored within the facility's dipper well. Please utilize a clean container to store any utensils that being kept in the dipper well. The facility's dipper well is intended for ice cream scoops and should be used with cool running water continuously running.

Observed the small preparation unit adjacent to the grill to have water in the inside. Please have maintenance personnel look into this matter as soon as possible.

General Comments:

Observations:

Hand washing stations were fully stocked with hot water, soap, and paper towels.

Restrooms were fully stocked with hot water, soap, and paper towels.

All dry storage was placed six inches above the ground.

Hot holding temperature for breakfast pancakes were 164F.

Final cooking temperatures for breakfast omelet was 188.3F.

The lobby area was in satisfactory condition.

A re- inspection will be conducted on 11/18/22 to verify compliance. If further re- inspections are necessary a \$226 fee will be implemented. Please contact the department should you have any questions.

Your anticipated cooperation in this matter is highly appreciated.

Thank you for your time.

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