



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: BAJA FRESH	BUSINESS PHONE: (559) 277-2828	RECORD ID#: PR0009163	DATE: November 22, 2022
FACILITY SITE ADDRESS: 25712 WARD DR	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BAHNAM SHIRALIAN	CERTIFIED FOOD MANAGER: Kaejon Ahmadi	EXP DATE: 10/20/2022	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: Observed trays of black and brown beans to be uncovered in the walk-in refrigerator. Please ensure this is covered as soon as possible and at all times.

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

Description/Corrective Action: Hot water supply is not readily available to either the men's nor women's restrooms. When checking the temperatures, it over 10 minutes for the water to reach 104F. Both restrooms have dual sinks but only one supplies water in each restroom at a time. Try to correct the pressure level as well as the hot water. Failure to properly maintain the temperature in the restroom and/or hand washing sinks can effect the food vending permits for each operating food facility in the building. Maintenance personnel were on site during the time of inspection. The manager stated he would have maintenance personnel look into this matter as soon as possible.

General Comments:

Observations:

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

Restrooms were fully stocked with soap and paper towels.

The three compartment sink, food prep sink, and both hand washing stations were functioning properly and had hot water.

Cold holding unit containing cheese, salsa, etc was functioning properly at 38.2F.

Hot holding unit containing rice, beef, chicken, etc. was functioning well above 135F.

All refrigeration units were functioning properly at 41F.

Sanitizer buckets were at 200 ppm (ammonium).

Employees were observed using safe food handling practices.

Facility was observed clean during the time of inspection. Please ensure this is maintained at all times.

Overall the facility was in satisfactory condition. Please contact the department should you have any questions.

Thank you for your time.

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



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RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input 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:
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Cindy H

Received By:

SEM HAR GEBREGZIABIHE

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BAJA FRESH	BUSINESS PHONE: (559) 277-2828	RECORD ID#: PR0009163	DATE: May 03, 2022
FACILITY SITE ADDRESS: 25712 WARD DR	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BAHNAM SHIRALIAN	CERTIFIED FOOD MANAGER: Kaejon Ahmadi	EXP DATE: 10/20/2022	INSPECTOR: MIKEL CHATELLE - 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: A quaternary ammonium solution was measured at 100 ppm. Quaternary ammonium solutions used for sanitation are required to be maintained at 200 ppm. Ensure that sanitation solutions are measured to ensure the proper concentration before use.

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

Description/Corrective Action: A buildup was observed on the soft drink dispenser nozzles. Clean the soft drink dispenser nozzles. Ensure that these nozzles are cleaned on a routine basis.

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

Description/Corrective Action: The water temperature at the three compartment sink was observed to be 114 F. The water temperature at three compartment sinks is required to be maintained at 120 F. Repair or adjust the necessary equipment to ensure that the water at the three compartment sinks maintains a temperature of at least 120 F.

General Comments:

- *All food temperatures met State Food requirements.
- *All food items that were stored in refrigerators were measured at or below 41 F.
- *All food items that were stored in hot holding units were measured at or above 135 F.
- *All food items that were stored in freezers were frozen.
- *The hand washing station(s) in the kitchen supplied hot water and had soap and paper towels available.
- *The restroom sink supplied hot water and had soap and paper towels available.
- *Overall, the facility was observed to be satisfactory.

- *Maria Ruiz was present for the inspection.

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MIKEL CHATELLE - REHS

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