



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: AMORE CAFFE	BUSINESS PHONE: (661) 236-3044	RECORD ID#: PR0009632	DATE: November 08, 2022
FACILITY SITE ADDRESS: 942 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MATTHEW VEGA	CERTIFIED FOOD MANAGER: Matthew Mario Vega	EXP DATE: 11/11/2024	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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The hand washing sink in the back room was observed with coffee, dust, food debris. Please have this cleaned as soon as possible. The sink was also observed to be loose and needs to be resealed to the back wall.

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

Description/Corrective Action: Observed an excessive amount of mildew accumulation in the ice machine in the back room. Please have this unit cleaned and sanitized 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.

The dry storage area in the back room was observed in satisfactory condition.

All refrigeration units were functioning properly at 41F and below.

Hot water was available throughout the facility.

Food handler and food manager cards were available for review.

Overall the facility was observed 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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SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AMORE CAFFE	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009632	DATE: May 02, 2022
FACILITY SITE ADDRESS: 942 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MATTHEW VEGA	CERTIFIED FOOD MANAGER: Matthew Mario Vega	EXP DATE: 11/11/2024	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: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: Food Handlers Cards (FHC) were requested for employees involved with food handling, storage, and preparation at the facility. It was identified that three employees do not have a valid FHC or hold an expired FHC. Within the next 30 days, have all employees that require a FHC complete an approved/accredited food handler training. As a reminder, FHCs are required to be renewed every 3 years.

General Comments:

- *All food items that were stored in refrigerators were stored at or below 41 F.
- *All food items that were stored in freezers were frozen.
- *The hand washing sinks in the kitchen and bathroom supplied hot water and had soap and paper towels available.
- *A quaternary ammonium solution prepared for sanitation was tested and measured at 200 ppm.
- *Overall, the facility was observed to be satisfactory.
- *Matthew Mario Vega was present for the inspection.

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): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Matthew Vega

MIKEL CHATELLE - REHS

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AMORE CAFFE	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009632	DATE: July 20, 2021
FACILITY SITE ADDRESS: 942 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MATTHEW VEGA	CERTIFIED FOOD MANAGER: Matthew Mario Vega	EXP DATE: 11/11/2024	INSPECTOR: Paven Bathh

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: None Noted

General Comments:

Sanitation: 200 ppm of QAT sanitizer was measured in the red sanitation buckets.
 Temperature Control: Milk was measured below 45F. Cold holding temperatures were noted below 41F.
 Handwashing Facilities: Handwashing sink near the register and restroom sink were maintain stocked (i.e., soap and paper towels) and hot water was available.
 Vermin Control: Pest control is serviced on a routine basis at this facility.
 Maintenance & Equipment: Ancillary equipment (i.e., ice machine) at this facility is fully operational. Overall, facility is fairly maintained.

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:

Matthew Vega

Paven Bathh

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