



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: THE WRECKING BAR	BUSINESS PHONE: (559) 925-1227	RECORD ID#: PR0009571	DATE: December 22, 2022
FACILITY SITE ADDRESS: 700 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CANDICE BURNES	CERTIFIED FOOD MANAGER: Kimberly R Willard	EXP DATE: 7/17/2023	INSPECTOR: Troy Hommerding-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:

Mens and womens restrooms were observed fully stocked and clean, hot & cold running water, soap & paper towels.

Bar area was observed well kept. Three compartment sink was observed with hot & cold running water. Under counter glass washing unit was observed in good condition and functional.

Ice Machine was observed clean.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Troy Hommerding-REHS

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: THE WRECKING BAR	BUSINESS PHONE: (559) 925-1227	RECORD ID#: PR0009571	DATE: June 25, 2019
FACILITY SITE ADDRESS: 700 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CANDICE BURNES	CERTIFIED FOOD MANAGER: Kimberly R Willard	EXP DATE: 7/17/2023	INSPECTOR: Veronica Ochoa -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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The facility's mechanical dishwasher once again measured at 0 ppm of chlorine sanitizer. As a result, all cups and utensils must be manually washed, rinsed, and sanitized until the dishwasher can be repaired. It is highly encouraged that the facility obtain chlorine sanitizer strips so that the dishwasher can be checked on a daily basis. As a reminder, the chlorine sanitizer must measure at 50 ppm after the final rinse cycle.

General Comments:

Hand wash station was stocked with soap, paper towels and hot water.
All cold holding units measured at or below 41F.
Please make sure to address the noted violation in a timely manner.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Candice Burnes

Veronica Ochoa -REHS

Received By:

Agency Representative

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