



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: OFF THE VINE | BUSINESS PHONE: (559) 816-4324 | RECORD ID#: PR0010909 | DATE: December 20, 2022 |
| FACILITY SITE ADDRESS: 701 N IRWIN ST | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: KAYLA HOUK | CERTIFIED FOOD MANAGER: Kayla Houk | EXP DATE: 4/1/2026 | INSPECTOR: Veronica Ochoa -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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The back hand wash station was not stocked with soap. Please ensure all hand wash stations are stocked with soap, paper towels, and hot water.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Raw meat was observed being thawed in the prep sink; however, the meat was being thawed at ambient temperature. Any food item needing to be thawed must be thawed under cool running water, in the microwave, in a refrigerator, or during the cooking process.

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

Description/Corrective Action: Raw chicken was observed being stored directly on top of raw vegetables in one of the facility's reach-in refrigerators. Please ensure all chicken and meat are stored on the bottom of the cold holding units.

An opened Pepsi can was observed on the counter where food preparation occurs. Please ensure employee beverages are kept in an area where food preparation does not occur.

General Comments:

Today's routine inspection was prompted by a complaint (CO#10560) received alleging someone purchased a Smoked Bird sandwich from the facility on Wednesday December 14, 2022 at approximately 1:00 p.m. and allegedly became ill same day at approximately 8:00 p.m. with diarrhea, nausea and cramping. According to the owner of the facility, all turkey for the sandwiches are prepared same day and cooked to 165F. The sandwich consists of the turkey with caramelized onions, tomato, and garlic aioli. The facility's owner indicated during today's inspection that no complaints were received and this department has not received any further complaints. Based on the information received, this department cannot confirm or deny the alleged person became ill from allegedly consuming a turkey sandwich from this facility.

All cold holding units measured at or below 41F. Please ensure the violations noted above are corrected in a timely manner.

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



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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Veronica Ochoa -REHS

Received By: _____

Agency Representative _____

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| | | | |
|---|--|---------------------------------|---|
| FACILITY NAME: OFF THE VINE | BUSINESS PHONE: (559) 816-4324 | RECORD ID#: PR0010909 | DATE: June 24, 2022 |
| FACILITY SITE ADDRESS: 701 N IRWIN ST | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: KAYLA HOUK | CERTIFIED FOOD MANAGER: Kayla Houk | EXP DATE: 4/1/2026 | INSPECTOR: SEM HAR GEBREGZIABIHE |

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

Description/Corrective Action: Observed food debris underneath equipment. Please clean debris from underneath all equipment (under the freezer units, refrigeration units, 3 compartment, food rack, etc.) to prevent pest attraction.

Violation: VERMIN INFESTATION [HSC 114259.1]

Description/Corrective Action: Observed several flies within the kitchen area. Please contact your pest control services provider to rectify this issue.

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

Description/Corrective Action: Observed Tri- tip meat in the hot holding unit to be at 110.0 F. This must be at 135F and above. The operator stated the meat had been placed in the hot holding unit about thirty minutes prior, and adjusted the temperature higher. When probed again the meat was above 135F.

General Comments:

Observations:

Hand washing sinks were supplied with hot water, soap, and paper towels.

Dry storage was well maintained, clean, and placed six inches above the ground.

Restrooms was well maintained, clean, and had hot water soap, and paper towels.

The lobby area was clean and well maintained.

Food manager certification was provided on site, the certification expires on 4/1/2026.

The hood was in good condition.

Overall this facility is in satisfactory condition.

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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: |
|---|--|

Received By: _____

SEM HAR GEBREGZIABIHE

Agency Representative _____

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