



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
330 Campus Dr. Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT

FOOD VENDING PERMIT - GR5 (500-750)

Facility Name	Facility Address	City/State	Zip Code	
RAVEN'S DELI	10870 14TH AVE	ARMONA, CA	93202	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
WILLIAM RAVEN	5595843948	31477	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Chaitanya Patel	3/7/2024	Routine Inspection	PR0000152	9/1/2024

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Overall Inspection Comment:

A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink, restroom sink and dishwasher sink were noted to be above 120°F.

Hand wash sink was properly stocked with paper towels, soap, and running hot water.

Hot holding temperature for trip tip steak, turkey and Portuguese chilli noted to be above 135F.

Refrigeration units noted below 40°F.

Cold holding temperature in the food prep line for cheese, salsa, tomatoes and onions were noted below 41°F

Ventilation hood above the cooking area in the back side of the main serving area was noted to be clean with minor amount of grease buildup.

Food manager, certificate active and present on site.

General cleanliness in satisfactory condition.

This facility also has a Jerky production area which is separate from the restaurant area. Please make sure to keep foods separated to prevent cross contamination from beef dehydration process.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.



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Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **3/7/2024**

Phone: **559-584-1411**

Email: **Chaitanya.Patel@co.kings.ca.us**



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: RAVEN'S DELI	BUSINESS PHONE: (559) 707-1046	RECORD ID#: PR0000152	DATE: September 02, 2020
FACILITY SITE ADDRESS: 10870 14TH AVE	CITY: ARMONA	ZIP CODE: 93202	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: WILLIAM & MARLENE RAVEN	CERTIFIED FOOD MANAGER: ANTHONY J RAVEN	EXP DATE: 8/13/2020	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 FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The hand wash sink that is next to the facility's ware washing sink has extremely hot water where one can scald themselves. Since this hand wash requires one to step on peddles at the bottom of the sink to turn on the water, it causes for either the hot or cold water to solely run. Please turn down the temperature of the hot water that feeds this hand wash sink. All hand wash sinks must measure at 100F and ware washing sinks must reach 120F.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: It appears that the food manager certification for this facility has expired. Please have someone from the facility take and pass the food manager's course. When the certificate is obtained, please make sure to submit a copy to our department.

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

Description/Corrective Action: Raw shelled eggs were observed being stored directly above cooked turkey in the walk-in refrigerator. Please make sure eggs, raw chicken, and raw meats are stored at the bottom of the unit so that it minimizes the potential for any cross contamination.

General Comments:

Hand wash stations and restrooms were properly stocked with soap, paper towels, and hot water.
All cold holding units measured at or below 41F.
Tri-tip, beans, and turkey on the steam table measured well above 140F.

Due to the COVID-19 pandemic, all employees who prepare and serve food must wear face masks that go over the nose and mouth. At the time of the inspection, only one employee was observed wearing a face covering while two other were not. Also, due to the COVID-19 pandemic, no self-serve condiments are allowed. During the inspection, all of the facility's condiments (i.e. ketchup, mustard, mayo, bbq sauce, etc) were asked to be removed from the self-service counter. Condiments should be handed out to each customer by the facility employees. Also, lids, straws, cups, salt and pepper packets must be given to customers by the employees.

Due to the COVID-19 pandemic, signatures for this inspection were not obtained.

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:

Emailed to Owner

Received By: _____

Veronica Ochoa -REHS

Agency Representative

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