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 135°F.
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.
## INSPECTION REPORT

**FOOD VENDING PERMIT - GR5 (500-750)**

<table>
<thead>
<tr>
<th>Signatures</th>
</tr>
</thead>
<tbody>
<tr>
<td>Received By:</td>
</tr>
<tr>
<td>Inspected By:</td>
</tr>
</tbody>
</table>

Inspector Name: Chaitanya Patel  
Title: Environmental Health Officer I  
Date: 3/7/2024  
Phone: 559-584-1411  
Email: Chaitanya.Patel@co.kings.ca.us
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.

<table>
<thead>
<tr>
<th>Violation</th>
<th>Description/Corrective Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT</td>
<td>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.</td>
</tr>
<tr>
<td>NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF</td>
<td>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.</td>
</tr>
<tr>
<td>FOODS &amp; EQUIPMENT NOT PROTECTED FROM CONTAMINATION</td>
<td>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.</td>
</tr>
</tbody>
</table>

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
FOOD SAFETY EVALUATION REPORT

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RESULTS OF EVALUATION: ☐ PASS ☒ NEEDS IMPROVEMENT ☐ FAIL
Reinspection Required: ☐ Yes: ☒ No: X
Reinspection Date (on or after): N/A
☐ Potential Food Safety All Star:

Veronica Ochoa - REHS
Agency Representative

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