



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: VEL'S CAFE	BUSINESS PHONE: (916) 420-6122	RECORD ID#: PR0010061	DATE: September 26, 2022
FACILITY SITE ADDRESS: 555 COLLEGE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VINCENT HORTALEZA, EDMON AQUINO, LOUIE AQUINO	CERTIFIED FOOD MANAGER: EDMON AQUINO	EXP DATE: 8/15/2026	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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The sanitizer bucket was observed at 0 ppm (chlorine). Please ensure all sanitizer buckets are 10 ppm (chlorine).

Observed dust and liquid debris underneath and in the cupboards where the soda machine is. Please ensure this is cleaned and maintained routinely to prevent cross contamination and vermin infestation.

The ice machine was observed with dust and mildew accumulation. Please clean and sanitize this as soon as possible.

Violation: UNNECESSARY ITEMS AND LITTER (HSC 114257.1)

Description/Corrective Action: Observed 14 used pizza boxes stored in the dry storage racks with prepackaged food items. Please throw out all used pizza boxes and do not store any other trash in the dry storage area.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Repeat violation: The hand wash station next to the dishwasher was not functioning and would drip small amounts of water, with stagnant water lingering in the sink. Also, the hand wash station adjacent to the refrigeration unit and range was observed with no hot water. Please have maintenance personnel look into this issue as soon as possible.

Violation: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

Description/Corrective Action: Observed spoiled apples on the prep table adjacent to the dry storage rack. This was thrown away immediately on site.

General Comments:

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



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Observations:

Soap and Paper towels were available at all hand washing stations.

Restrooms were fully stocked with hot water, soap, and paper towels.

All dry storage food items were well organized.

Final cooking temperature for burger patty was 171.4F.

All refrigeration units were functioning properly at 41F.

All freezer units were functioning properly at 0F.

Of note, an updated food manager card was provided during the time of inspection. The new manager card expires 8/15/2026.

Please correct the above notes deficiencies in a timely manner.

Thank you for your time.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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:

SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

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