



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

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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:

The following observations were made during today's routine inspection:

- * Hot holding temperatures (rice, chile verde, potatoe wedges, fried chicken) were all monitored above 135F.
* A calibrated thermometer is on hand to monitor temperatures and daily records are maintained current.
* Cold holding units (prep unit, walk-ins and store refrigeration units) were all noted below 41F. Freezers were below 0F.
* Women's restroom was observed well maintained.
* Operators have food manager certification and employees have food handler certification that is current.
* Kitchen employee was observed wearing a hair net and washing hands using correct method.

WATER FILTRATION SYSTEM has a new chlorination pump. Please use the cap to keep the chlorine container closed and free from any pests (bugs, bird droppings etc). The clean out pipe for the filters needs an antisiphon device or the key must be removed to eliminate the risk of a cross connection. Please also fix the water leak at the faucet next to dispenser #3/4.

WATER QUARTERLY MONITORING - The next set of quarterly testing for total coliforms and nitrate sampling is due this month. Please have results submitted to our department by no later than February 10, 2023.

Overall the facility was noted clean, orderly and well maintained. Please contact our office if you have any questions.

Thank you!

RESULTS OF EVALUATION: [X] PASS [] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Handwritten signature in blue ink.

Liliana Stransky - 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: EAGLE FEATHER TRADING POST #2	BUSINESS PHONE: (559) 781-4271Ext. 2010	RECORD ID#: PR0006105	DATE: August 02, 2022
FACILITY SITE ADDRESS: 40103 HIGHWAY 33	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TULE RIVER TRIBAL COUNCIL	CERTIFIED FOOD MANAGER: Chantelle Tafoya	EXP DATE: 12/6/2022	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: Observed the floor sink below the three compartment sink in the back to be dirty with a black mold- like substance. Please clean this as soon as possible to prevent further microbial growth, obstruction, and back flow.

General Comments:

Observations:

Hand washing station was fully stocked with hot water, soap, and paper towels.

Restrooms were fully stocked with hot water soap, and a functional air dryer.

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

The three compartment sink, food prep sink, mop sink, etc. all had hot water.

Final cooking temperature of fried chicken was 212.6F.

All refrigeration units were functioning properly at 41F.

All freezer units were functioning properly at 0F and below.

Of note, annual monitoring of the facility's private well (quarterly nitrate and bacterial report) is due on 8/10/2022. Please be sure to send those reports to the department as soon as possible. Observed a large crack in the cement block, this can possibly lead to contamination in the future. Observed weeds growing around the vicinity of the well. Please be sure to maintain the area around the well to prevent any sort of contamination or adulteration.

Overall this facility is in satisfactory condition.

Thank you for your time.

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Angela

SEM HAR GEBREGZIABIHE

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