Overall Inspection Comment:
Routine Inspection was conducted and following was noted
Facility has a bar area separate from the kitchen area. Kitchen area is open for food prep and serving in the bar area.
Hot water temperature at the dishwash sink which doubles as handwashing area noted to be above 120°F. Soap and paper towels were also present in this area.
Multiple reach in Refrigeration units noted below 41°F. The walk in also noted below 41°F.
All items were stored at least 6 inches above ground in dry storage areas.
General cleanliness is in unsatisfactory condition. Ventilation hood noted with major grease buildup. Grease build up also noted along the walls of the cooking area underneath the ventilation hood.
Food handker certification active and present on site. Food manager certification is required for raid facility as there is food preparation occurring. Submit to EHS within 30 days of this inspection.

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.
<table>
<thead>
<tr>
<th>Signatures</th>
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<tbody>
<tr>
<td>Received By:</td>
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<tr>
<td>[Signature]</td>
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</tbody>
</table>

Inspector Name: Chaitanya Patel  
Title: Environmental Health Officer I  
Date: 5/7/2024  
Phone: 559-584-1411  
Email: Chaitanya.Patel@co.kings.ca.us
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MICKY'S BAR & GRILL

BIOGICAL PHONE: Not Specified

RECORD ID#: PR0000401

DATE: January 27, 2022

FACILITY SITE ADDRESS: 230 FOX ST

CITY: LEMOORE

ZIP CODE: 93245

INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: CHARLES KRANTZ

CERTIFIED FOOD MANAGER: ELTON GRAY

EXP DATE: 9/20/2024

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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]
  **Description/Corrective Action:** The facility's mechanical dishwasher was recently vandalized and as a result was not functional during today's inspection. The owner of the facility indicated that a service company has been called to repair the unit. Please ensure that the chlorine level after the final rinse cycle measures at 50 ppm.

- **Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]
  **Description/Corrective Action:** The facility's hood is in need of service as an excessive amount of grease was observed on the hood baffles. The owner of the facility indicated that the facility will be having the hood serviced next week. Please ensure a service sticker is placed on the hood after the service has been completed.

  The reach-in freezer currently has a bucket that is being utilized as a condensate pan. Please have the unit repaired so that the bucket is no longer needed to catch condensate. At the time of the inspection, the food items in the freezer were frozen.

- **Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]
  **Description/Corrective Action:** The hand wash sink in the kitchen area was not equipped with paper towels at the beginning of the inspection. Also, the hand wash stations in the restrooms were not equipped with hot water. Please ensure all hand wash stations are stocked with soap, paper towels, and hot water.

General Comments:

During today's inspection, it was mentioned that the current owner of the facility, Charles Krantz, recently hired Elton Gray to run the facility's kitchen. It was also mentioned that the facility is currently for sale. As a reminder, should the facility change ownership, the facility would need to undergo some remodeling of the kitchen as the facility would no longer be "grandfathered in." At a minimum, a hand wash sink and proper coved flooring would have to be installed in the kitchen should a new owner take over. Prior to any construction taking place, construction plans would have to be submitted and approved by this department. Please remember to notify this department of a change in ownership.

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

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<td>93245</td>
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<th>CERTIFIED FOOD MANAGER:</th>
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<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHARLES KRANTZ</td>
<td>ELTON GRAY</td>
<td>9/20/2024</td>
<td>Veronica Ochoa -REHS</td>
</tr>
</tbody>
</table>

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.

RESULTS OF EVALUATION: ☒ PASS  ☒ NEEDS IMPROVEMENT  ☐ FAIL

Reinspection Required: ☒ Yes: ☐ No: ☒

Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

Received By: [Signature]

Veronica Ochoa -REHS
Agency Representative

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