



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR3 (100-250)

Facility Name		Facility Address		City/State		Zip Code	
LAKE BOTTOM BREWERY & DISTILLERY LLC		1017 WHITLEY AVE		CORCORAN, CA		93212	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
FRED FIGUEROA		5592403718		36417		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Lindsay Hullinger		5/8/2024	Routine Inspection		PR0010654		9/1/2025

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

Violation Status	Violation Code	Violation Summary	Observation
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FDA Food Code 2017			
☐ -Select- ☒ Yes ☐ No	TEMPERATURE OBSERVATIONS - Temperature Observations	Observed inadequate hot holding temperatures of sauces & gravies in the steam table in the kitchen. The temperatures are in the range of 100F-120F and there is no record of temperature/time to indicate whether time is being used as a public health control. As these are related, only one violation is being marked at this time. Please ensure proper reheating and hot holding occurs going forward. The procedures described in the above referenced sections are intended to slow or stop the growth of pathogens which may cause foodborne illnesses. By following these guidelines, you will reduce the risk of foodborne illnesses. When asked about how the items are reheated prior to being placed in the steam table, inspector was told the foods are heated on the stove and then placed into the steam table. When re-heating foods, ensure that any potentially hazardous foods are heated to 165F for at least 15 seconds. Only after all parts of the food have reached 165F for 15 seconds should they be placed into a steam table for hot holding. Steam tables are intended to be used only to maintain temperature - they do not cook or re-heat food to 165F fast enough to meet food safety standards. Possible corrections of this control point: 1. "Time as a public health control" (see section 114000 of the CA Retail Food Code for additional information) 2. Ensure proper reheating processes are utilized (see section 114016 of the CA Retail Food Code for additional information) 3. Ensure proper hot-holding temperatures are maintained (see section 113996 of the CA Retail Food Code for additional information)	



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☐ -Select- ☐ IN ☒ OUT ☐ NA	2 - SUPERVISION - Certified Food Protection Manager	A copy of the food program manager certificate was not available at the time of the inspection. Please provide a copy to the inspector within 30 days and keep a current copy of the food program manager certificate and food handler cards at the facility. If any employees have expired certificates (either the food program manager or food handler), they must be renewed and copies of certifications sent to our office by 06/07/2024. Note: the food program manager certificate was not available for review at the previous inspection (11/2023). The copies we have on file expired in 2022. Certificates received 6/17/2024: food program manager	Repeat: Yes Corrected On-Site: No Comply By: 06/07/2024 Degree of Violation: Minor Return to Compliance Date: 06/17/2024
☐ -Select- ☐ IN ☒ OUT ☐ NA ☐ NO	21 - TIME AND TEMPERATURE CONTROL FOR SAFETY - Proper hot holding temperatures	Hot holding temperatures for the sauces in the steam table are below 135F. The cheese sauce measures a surface temperature below 100F, and after stirring, reaches only 113F. Gravy and other sauces are similar; surface temperatures measuring approximately 100F; after stirring they reach a temperature of 120F. Please see the CA Retail Food Code Section 114016 for additional information on proper reheating. See section 113996 for additional information regarding hot and cold holding temperature and time requirements.	Repeat: Yes Corrected On-Site: No Degree of Violation: Minor
☐ -Select- ☐ IN ☒ OUT ☐ N/A	39 - PREVENTION OF FOOD CONTAMINATION - Contamination prevented during food preparation, storage, and display	Food items in the reach-in and walk-in refrigerators are observed without covers. Please ensure all food items are covered when not being used to prevent potential contamination of foods.	Corrected On-Site: Yes Comply By: 05/08/2024 Degree of Violation: Minor Return to Compliance Date: 05/08/2024

Overall Inspection Comment:



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A routine inspection was conducted with the following observations:

Food program manager: please email a copy of the food program manager certificate and copies of current food handler cards within 30 days. See above for further details.

The handwash sink has warm water, soap, and paper towels available.

Overall cleanliness is observed in good condition. Floor sinks are observed with adequate air gaps, covers, and no debris build up.

The ice machine is observed free of debris or grim build. Ice scoops are observed stored in designated containers outside of the ice bins.

The warewashing and prep sinks have hot water measuring over 120F. The sinks behind the bar also have hot water measuring at least 120F.

Cold holding temperatures are below 41F. Cut lettuce was measured at 40F.

Refrigeration units are maintained below 41F and have attached working thermometers. Some foods in refrigeration are observed without covers. This is prevalent in the reach-in refrigerators in the kitchen, but was also observed on a few items in the walk-in refrigerator. The hot-holding foods were also observed without covers, which were located and corrected on site. Please make sure foods are covered when not in use to prevent potential contamination.

Please see the noted violations regarding reheating and hot holding temperatures.

Food contact surfaces are observed clear of debris build up.

The restrooms are observed clean with warm water, soap, and paper towels available.

No evidence of vermin or pest infestation is observed.

A re-inspection of this facility may be conducted if the above noted violations are not corrected and documented within 30 days (06/07/2024). To prevent reinspection, you must provide the requested documentation (proof of food program manager certificate, food handlers certificates).

One re-inspection to ensure compliance and correction of the noted violations can be conducted at no cost. Any subsequent re-inspections (after the initial follow-up) for this purpose are billed to the facility at a rate of \$226 per re-inspection.

Thank you.

ATTENTION: There are a total of 3 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:



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Inspector Name: **Lindsay Hullinger**

Title: **Environmental Health Officer**

Date: **5/8/2024**

Email: **Lindsay.hullinger@co.kings.ca.us**

Phone:

CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: _____ Title: _____ Date: _____