



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: N & B VENTURES INC.	BUSINESS PHONE: (559) 582-1199	RECORD ID#: PR0008330	DATE: March 17, 2022
FACILITY SITE ADDRESS: 2665 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AJMER NAHAL	CERTIFIED FOOD MANAGER: RUPINDERJIT NAHAL	EXP DATE: 11/7/2019	INSPECTOR: Luis Flores - 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: None Noted

General Comments:

All monitored hot and cold foods were found to meet the State Food Code temperature holding requirements. The kitchen and retail store areas were all observed well maintained and operated. Both restrooms were observed in very good condition.

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

[Handwritten Signature]

Luis Flores - 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: N & B VENTURES INC.	BUSINESS PHONE: (559) 582-1199	RECORD ID#: PR0008330	DATE: March 11, 2021
FACILITY SITE ADDRESS: 2665 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AJMER NAHAL	CERTIFIED FOOD MANAGER: RUPINDERJIT NAHAL	EXP DATE: 11/7/2019	INSPECTOR: Paven Batth

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Violation: IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

Description/Corrective Action: Soiled wiping cloth was observed inside the hand washing sink. Discontinue such practice. Please note, the hand washing sink shall be used for conducting proper hand washing procedures only. Ensure to place the wiping cloth in an approved sink such as the three-compartment sink.

Violation: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Observed a container of raw shell eggs at ambient temperature near the hot holding unit, which contains corn dogs and deep fried burritos.
Corrective Action Taken: PIC (person-in-charge) stored the container of raw shell eggs in the refrigeration unit.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: California Food Safety Certification: Regulatory requirements such as certifications for food safety (i.e., Food Safety Manager Certification and California Food Handler Card) were not provided upon request. Provide proof of all required California Food Safety Certifications within 30 days.

Violation: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Steam tables in the kitchen prep area were measured at 115F.
Corrective Action: Violation corrected on-site by raising the temperature at or above 135F.

General Comments:

Temperature Control: Other than noted, proper cold and hot holding temperatures were measured.
Other Comments: In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc) with your business. In order to help mitigate the spread of COVID-19 (i.e., increase the risk of exposure), a signature was not obtained. The inspection report will be emailed to the facility's point of contact.

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

Description/Corrective Action: The men's restroom handwash sink currently backs up. Use a de-clogging agent to open up the drainline.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Raw meat was observed stored on a metal rack flat shelf over a crate containing tomatillos inside of the walk-in refrigerator. Discontinue allowing storage of produce below raw foods. Re-arrange this storage so that raw meats are stored in a verticle order.

Violation: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The gravy held in the steam table was monitored at 116 F. The warming unit's thermostat level was raised in order to increase the temperature.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: Both employees working in the food prep area were not able to produce proof of current food handling training certificates. Griselda's certificate was out of date at this time. Provide proof of certification by both employees by no later than end of this week. An order to exclude both individuals from participating in any further food preparation.

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

Description/Corrective Action: The men's restroom paper towel dispenser was observed empty. Restock the dispenser immediately. Of note, both the women's and men's restrooms are currently not available to customers for use.

Violation: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: A readily available thermometer was not available for kitchen staff use. Maintain a digital thermometer within the kitchen area at all times. Comply with this immediately.

General Comments:

All refrigerated foods were monitored at satisfactory operational temperatures.
With the exception of the gravy held in the steam table, all other hot foods held in hot holding units were all monitored well above 135 F.
The general sanitation level observed is very good.

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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

No signature obtained due to Covid-19

Luis Flores - REHS

Received By: _____

Agency Representative _____

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